



WINEMAKER
Giovanni Pinna

TECHNICAL DATA

Alcohol
12.5%
Acidity
TA: 5.3 g/L
pH: 3.18
RS: 1.7 g/L

SELLA & MOSCA

LA CALA VERMENTINO DI SARDEGNA DOC 2018

BACKGROUND

A jewel in the Mediterranean, Sardinia is a rustic and enchantingly beautiful island with extreme geography and vinous diversity to tempt travelers and wine enthusiasts alike. Mr. Sella and Mr. Mosca fell in love with this land over a century ago and established Sella & Mosca, one of Italy's most renowned wine estates. As Sardinia's foremost wine producer, Sella & Mosca's premium wines are made exclusively from estate-grown grapes. In addition to native varieties such as Vermentino, Torbato, and Cannonau, the winery has successfully pioneered the introduction of international grape varieties, notably Cabernet Sauvignon.

APPELLATION

Sardinia, Italy

VARIETAL COMPOSITION

100% Vermentino

TERROIR & VINTAGE NOTES

Sella & Mosca's 1,600-acre estate, I Piani, constitutes the second largest contiguous vineyard in Italy, covering more than 1,200 acres of vines. It is one of the largest wine estates in Europe. The climate is hot and dry. Inland vineyards cover mountainous terrain of granite, schist, sandstone and limestone soil. The estate is surrounded by landscaped gardens and a profusion of flowering oleanders, maritime pines, palm trees and eucalyptus. The winery features multiple tasting rooms, an expertly designed enoteca and a fascinating exhibit showcasing replicas of archaeological finds unearthed during the building of the estate.

WINEMAKING

After harvest, selected grape bunches are exposed to the warm autumnal sunlight and undergo a brief, natural drying process. Following a gentle pressing, the juices are vinified under temperature controlled conditions.

TASTING NOTES

Pale straw color with tints of lemon - green. On the nose, it is very intense with notes of citrus. Delightful, and floral. The palate offers crispness and dryness with youthful vitality and freshness. Vermentino wines are a versatile match for a wide array of appetizers and entrees, especially shellfish and seafood dishes.



89 WINE SPECTATOR
POINTS
September 2019



TAUB FAMILY
SELECTIONS