



SELLA & MOSCA

TERRE BIANCHE TORBATO ALGHERO 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% Torbato

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

Grapes are manually and mechanically harvested between September and October. Fermentation takes place in stainless steel vats at a low temperature for twenty days.

AGEING

30% of the juice is aged four months in 2 and 3 year-old oak barrels.

TASTING NOTES

In terms of color, delicate straw gold with golden tones. Notably fragrant on the nose with primary fruit aromas. Complex and persistent, and very elegant. Fresh, crisp and flavorful, with a naturally assertive and pleasing acidity, complemented by nuances of vanilla derived from the oak aging. Sensational with shellfish and seafood dishes.

WINEMAKER
Giovanni Pinna

TECHNICAL DATA

Alcohol
12.5%
Acidity
TA: 5.4 g/L
pH: 3.54
RS: 1.7 g/L



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POINTS June 2019



TAUB FAMILY
SELECTIONS