



# SELLA & MOSCA

## TANCA FARRÀ ALGHERO DOC 2016

### 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

Alghero DOC, Italy

### VARIETAL COMPOSITION

50% Cannonau, 50% Cabernet Sauvignon

### 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

Both grape varieties are harvested from September through October at the peak of maturity. After crushing, each variety undergoes a three-day cold maceration followed by fermentation at a controlled temperature.

### AGEING

The wine ages 12 months in barrel – part in second use French barrique and part in oak casks. Prior to release, the wine ages an additional three months in bottle.

### TASTING NOTES

Ruby red in color with garnet reflections. On the nose, floral, herbaceous and tar notes are accented with leather and spice. Full-bodied, dry and balanced, with supple tannins. Serve at room temperature and open bottle a couple of hours before pouring or decant ahead of time. Splendid with hearty red meat dishes, game and mature cheeses.

### WINEMAKER

Giovanni Pinna

### TECHNICAL DATA

Alcohol  
13.5%



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SARDINIA SINCE 1899



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