



WINEMAKER

Giovanni Pinna

TECHNICAL DATA

TA: 5.5 g/L

Alcohol
13.5%

SELLA & MOSCA

TERRE RARE CARIGNANO DEL SULCIS DOC
2019

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

Carignano del Sulcis DOC, Italy

VARIETAL COMPOSITION

100% Carignano

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.

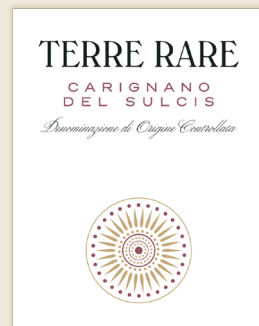
An ancient varietal from the Sardinian tradition, perhaps first planted in Sulcis by the Phoenicians, Carignano displays on the island's many Mediterranean characteristics. Typical of the southernmost areas of the Sulcis, it comes from the coastal estate extending from Capo Teulada to the Iglesiente mountain range. The vines average 20 years and are gobelet-trained, close to the ground, in the traditional manner, which yield concentrated grapes.

WINEMAKING & AGEING

The grapes are manually harvested in October. The wine is fermented in stainless steel controlled temperatures between 64° to 77° F. Part of the wine is aged for eight months in second-passange barriques.

TASTING NOTES

An impressively intense assortment of aromas reminiscent of pomegranate, currants, wild blackberries and aromatic herbs, which lead to sweeter hints of fig and a nuance of licorice. On the palate it is warm and generous, with a smooth mouthfeel, fine, polished tannins. The long finish is reminiscent of spices and ripe fruit.



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POINTS August 2022



TAUB FAMILY
SELECTIONS