



#### WINEMAKER

Giovanni Pinna

#### TECHNICAL DATA

Alcohol  
12.5%

## SELLA & MOSCA

LA CALA VERMENTINO DI SARDEGNA DOC  
2021

#### 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

Vermentino di Sardegna DOC, 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.

La Cala is the name of one of the loveliest stretches of coastline, which due to its particular violet hues, is also known as La Cala Viola. La Cala comes from Alghero, with soil rich in lime and clay and in an area strongly influenced by the sweeping salt-laden mistral winds. These elements, together with the vineyards' location and exposure, enhance the savory and fruity expressions of this Vermentino.

#### WINEMAKING

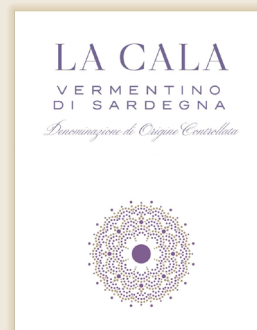
A soft pressing and cold settling is followed by fermentation in stainless steel tanks at a controlled temperature of 64° F (18°C).

The wine rests for a short period in stainless steel before bottling.

#### TASTING NOTES

La Cala has aromas of fresh citrus and tropical fruit and white flowers accented by a mineral note and a hint of the surrounding Mediterranean vegetation. The wine has firm acidity with a soft, balanced palate which leads to a lingering finish.

Vermentino wines are a versatile match for a wide array of appetizers and entrees, especially shellfish and seafood dishes.



**92** JAMES SUCKLING  
POINTS August 2022



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