



WINEMAKER
Giovanni Pinna

TECHNICAL DATA

Alcohol
12.5%

Acidity
TA: 5.3 g/L
pH: 3.6
RS: 1.3 g/L

SELLA & MOSCA

TANCA FARRÀ ALGHERO DOC 2011

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

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 manually and mechanically from September through October at the peak of maturity. After crushing, each variety undergoes a three-day cold maceration.

TASTING NOTES

Ruby red in color with garnet reflections. On the nose, full, mature fruit with herbaceous and tar notes. Full-bodied, dry, balanced, and harmonious palate. Elegant structure with soft 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.



92 JAMES SUCKLING
POINTS
November 2016

89 PTS VINOUS 10/16

