



# 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.

## 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. Sensational with shellfish and seafood dishes.



92  
POINTS

JAMES SUCKLING  
June 2019

## 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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