



# SELLA & MOSCA

TERRE RARE CARIGNANO DEL SULCIS  
RISERVA DOC 2012

## 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% 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.

## WINEMAKING

The grapes are manually harvested in October and fermented in stainless steel vats for 10 to 15 days at 86°F. Soon after the end of the tumultuous fermentation, a slow completion period follows while Malolactic fermentation progresses.

## TASTING NOTES

Intense ruby red color with purple hues. On the nose are aromas of ripe raspberries accompanied by spicy notes and floral scents with a touch of vanilla. Rich and concentrated palate with firm, round tannins and flavors of cherry and red fruit. A natural match for roasted chicken, pasta with red sauce or grilled meats.



90+ VINOUS  
POINTS October 2016



**WINEMAKER**  
Giovanni Pinna

## TECHNICAL DATA

Alcohol  
13.5%  
Acidity  
TA: 5.4 g/L  
pH: 3.69  
RS: 1.5 g/L



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