

SELLA & MOSCA

MONTEORO VERMENTINO DI GALLURA SUPERIORE DOCG 2016

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.



BACKGROUND

Vermentino di Gallura Superiore DOCG, Italy

VARIETAL COMPOSITION

100% Vermentino

TERROIR & VINTAGE NOTES

Cultivated on the slopes of the south side of Mount Limbara, in soils composed of broken-down granitic rubble, Gallura's climate is hot, but with excellent temperature variations during the summer, offering Vermentino grapes an ideal growing environment. The average age of vines here is 18 years.

WINEMAKING

Following harvest, grapes are soft-pressed and undergo a cold maceration prior to an extended fermentation in stainless steel at a controlled temperature. The wine is aged on its lees for four months in stainless steel.

TASTING NOTES

The resulting white wine is extraordinarily expressive, fresh and delicious. The bright straw yellow color announces captivating aromas, as refined as they are pronounced. Rich in fruited notes, it smoothly progresses to hints of herbs and berries, flowers and shrubs. On the palate it begins smoothly but with considerable complexity, enlivened by a brilliant acidity that gives it depth and extension. The Mediterranean character is always present with marine notes underling the flavor.



WINE ADVOCATE December 2017

89 PTS WINE SPECTATOR WEB 2018





WINEMAKER

Giovanni Pinna

TECHNICAL DATA

Alcohol

14%

Acidity TA: 5.5 g/L







