

## ALGHERO BIANCO PASSITO DOC MONTELUCE

<b>Grapes</b>	Nasco 100%
<b>Origin</b>	Alghero
<b>Cultivation systems</b>	Pergola sarda
<b>Plant density</b>	2551 plants per hectare
<b>Yield</b>	50 quintals of grapes per hectare
<b>Average age of vines</b>	20 years
<b>Ripening</b>	Grapes ripening in the sun
<b>Vinification</b>	Soft pressing; cold settling, fermentation at a controlled temperature, which is stopped with cold at 80 g/l residual sugar.
<b>Malolactic fermentation</b>	No
<b>Ageing</b>	In stainless steel for 12 months.
<b>Alcoholic content</b>	15 %
<b>Total acidity</b>	5.4 g/l

Nasco grapes have been grown in Alghero since time immemorial. Sella & Mosca grows them on clayey-sandy soil, with a calcareous subsoil. Monteluca is a varietal wine, made from only nasco grapes sundried for 15 days.

Extensive contact with the skins makes it possible to extract all the aromatics they contain, well-represented in the must first, and then in the wine. Golden yellow with amber hues, its aromas include honey, white musk, orange blossom, candied apricot and spices.

A cornucopia of sensations that evolve in the glass and continue on the palate, where Monteluca is at its best, reasserting its sweetness and smoothness while remaining dynamic and easy to drink. A wine of great temperament, with an intriguing tropical finish.



500ml



  
SELLA & MOSCA  
CASA FONDATA NEL 1894

