

# VINO SPUMANTE ROSATO

## TORBATO ROSÉ BRUT

Grapes	Blend of Torbato and native red grape
Origin	Alghero
Cultivation systems	Cordon spur
Plant density	5050 vines per hectare
Yield	100 of grapes per hectare
Average age of vines	18 years
Vinification	Soft pressing of the grapes; first fermentation at a controlled temperature. Cuvée creation in refrigerated tank with shaker during second fermentation
Malolactic fermentation	No
Ageing	About 2 months in a tank
Alcoholic content	12 %
Residual sugar	9.5 g/l
Total acidity	5.2 g/l



750ml

Torbato Spumante Rosé Brut. The acclaimed grape from Alghero joins another native Sardinian red variety in an upbeat and elegant cuvée. Harvested between the end of August and the first week of September, the Torbato grapes grow in soil with an abundance of limestone derived from thousand-year-old marine sedimentation. The bunches are meticulously selected for their exceptional acidity to give the must everything required to make the finest sparkling wine.

The wines, produced from various parcels, are blended to convey the uniqueness and diversity of a vast and eclectic region that's home to a wealth of biodiversity. The powder pink shade denotes the delicacy and elegance of the wine, whose aromas express the different grape varieties. The floral and citrus notes of the Torbato stand out alongside the delicate cherry and white peach overtones. The immediacy of the lively acidity segues into softness and enticement.

