

ALGHERO TORBATO DOC TERRE BIANCHE

Grapes	Torbato 100%
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4000 plants per hectare
Yield	110 quintals of grapes per hectare
Average age of vines	18 years
Vinification	Soft pressing, cold settling, fermentation in stainless steel at controlled temperature.
Malolactic fermentation	No
Ageing	Short period in stainless steel.
Alcoholic content	12.5 %
Total acidity	5 g/l



750ml

An ancient sardinian varietal, torbato is said to have reached the shores of the iberian peninsula thanks to the Phoenicians, and later brought to the island by the Catalans when they governed it.

It is an especially fascinating varietal, which was studied for many years by Sella & Mosca, the first winery to produce it unblended. Terre Bianche takes its name from the calcareous soil, and the wine stands out for its bouquet and harmony.

A straw yellow with warm golden highlights, it features aromas of citrus, floral notes of chamomile and fruited notes of white peaches, veined and made precious by refined mineral tones. Well structured and enveloping, it has a sinuous palate, fresh and long-lasting, with an extremely pleasant undertone of iodine.

