

## ALGHERO TORBATO DOC TERRE BIANCHE

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



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.

