

ALGHERO BIANCO PASSITO DOC MONTELUCE

Grapes	Nasco 100%
Origin	Alghero
Cultivation systems	Pergola sarda
Plant density	2551 plants per hectare
Yield	50 quintals of grapes per hectare
Average age of vines	20 years
Ripening	Grapes ripening in the sun
Vinification	Soft pressing; cold settling, fermentation at a controlled temperature, which is stopped with cold at 80 g/l residual sugar.
Malolactic fermentation	No
Ageing	In stainless steel for 12 months.
Alcoholic content	15 %
Total acidity	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 1897

