

ALGHERO TORBATO DOC

CUVÉE 161

Grapes	Torbato 100%
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4000 vines per hectare
Yield	95 quintals of grapes per hectare
Average age of vines	18 years
Vinification	Pre-fermentation cold maceration (10 °C) for 12 hours, soft pressing, cold settling, fermentation in stainless steel at controlled temperature.
Malolactic fermentation	No
Ageing	In stainless steel on the lees and in new barrique for 6 months
Alcoholic content	13,5 %
Total acidity	5,7 g/l



750ml

Cuvée 161 is the maximum expression of Sella & Mosca's Torbato, the wine in which the ancient character of this varietal blends with the unique marine sedimentary soils of even greater antiquity and is then shaped by the winery's contemporary vision.

A long period of ageing on the lees, together with a small portion fermented in barriques, results in a well-structured, complex wine, unmatched anywhere. The deep straw yellow color is enlivened by brilliant golden highlights and reveals captivating aromas of Mediterranean scrub, thistle and medicinal herbs. Fresh flowers and ripe fruit embrace the palate, combined with a barely perceptible hint of spice and marked mineral tones. Smooth at the start, savory and almost salty in its reminiscence of the sea, it has acid energy that makes it sharp despite its excellent body.

