

VERMENTINO DI SARDEGNA DOC LA CALA

Grapes	Vermentino 100%
Origin	Alghero
Cultivation systems	Spurred cordon - Guyot
Plant density	4000 plants per hectare
Yield	130 quintals of grapes per hectare
Average age of vines	13 years
Vinification	Soft pressing, cold settling, fermentation at a controlled temperature of 18°C in stainless steel.
Malolactic fermentation	No
Ageing	Short period in stainless steel.
Alcoholic content	13.5 %
Total acidity	4.8 g/l

Child of the Mistral, the strong northerly wind that lashes impetuously the Alghero coast, La Cala is a fresh, savoured, intriguing wine, where the aromatic typicality of the vine is perfectly extolled.

Unforgettable with seafood, that it underlines with extraordinary ease. Scents of mediterranean maquis, citrus fruit and white flowers give way to a lively mineral note.

Fresh and savoured, surprisingly soft and balanced, it persists on the palate a long time with fine fruity aromas and a iodine hint.



750ml




SELLA & MOSCA
CASA FONDATA NEL 1894

