

ALGHERO TORBATO SPUMANTE DOC TORBATO BRUT

Grapes	Torbato 100%
Origin	Alghero
Cultivation systems	Pergola Sarda - Spurred cordon
Plant density	2551 - 4000 plants per hectare
Yield	110 quintals of grapes per hectare
Average age of vines	20 years
Vinification	Soft pressing, cold settling, inoculation with selected yeast, first fermentation in stainless steel at a controlled temperature, second fermentation in stainless steel for 20 days.
Malolactic fermentation	No
Ageing	In stainless steel for 3 months.
Alcoholic content	12 %
Total acidity	5.6 g/l



750ml 1500ml

A rare and precious varietal, rediscovered and rehabilitated by Sella & Mosca over years and years, torbato grows best in calcareous soil originating from ancient marine sedimentation. Its bunches are carefully culled to select those that stand out for their acidity, so that the must will acquire the most desirable characteristics for producing spumante. An ancient partnership, exalted by the cuvée close method, which excels in the preservation of the varietal's most intimate aromas, giving the wine brilliance and freshness. The long period on the lees at the end of fermentation gives this brut an aristocratic bearing, a perlage of unmatched fineness and a surprisingly intense aromatic profile. The straw yellow color is bright and shining, while the aromas range vivaciously from acacia blossoms and pink grapefruit to noble yeasts and crusts of bread. A trail of iodine reverberates within a savory, fresh and balsamic palate with a creamy yet dry and vertical start. The aromatic nuances continue on, drawn by the acidity into an interminable finish.

