

# ALGHERO CABERNET RISERVA DOC MARCHESE DI VILLAMARINA

<b>Grapes</b>	Cabernet sauvignon 100%
<b>Origin</b>	Alghero
<b>Cultivation systems</b>	Spurred cordon
<b>Plant density</b>	5050 plants per hectare
<b>Yield</b>	90 quintals of grapes per hectare
<b>Average age of vines</b>	11 years
<b>Vinification</b>	Pre-fermentation cold maceration (10°C) for 24 hours; fermentation at controlled temperature.
<b>Malolactic fermentation</b>	Yes
<b>Ageing</b>	18 months, 50% in new french barrique, 50% in second use barriques. Ageing is followed by at least 12 months of ageing in bottle.
<b>Alcoholic content</b>	13.5 %
<b>Total acidity</b>	5.7 g/l



One of the great Italian reds , a benchmark among Bordeaux-style wines and feather in the cap of the Sella & Mosca project. Made from cabernet sauvignon grapes grown on strong, iron-bearing clay that an ancient geological upheaval mixed with windborne sands. A terroir that shapes and influences the varietals in a Mediterranean key, making the wine unique and captivating. After the harvest, the grapes ferment for an extended period on the skins, after which the wine is aged in barriques for about 14 months. After bottling, the wine is cellared for another 18 months. With a saturated ruby red color and purple highlights, it is enveloped by ample, very intense aromas, defined by notes of black cherry and blackcurrants, tobacco and spice.

To the palate it is rhythmic and silky, with depth and structure that its good acidity keeps in formidable balance.

The finish is warm and seductive, exceptionally persistent.

