

## ALGHERO BIANCO DOC PARALLELO 41

|                                |   |
|--------------------------------|---|
| <b>Grapes</b>                  | Torbato and sauvignon   |
| <b>Origin</b>                  | Alghero   |
| <b>Cultivation systems</b>     | Espalier - Guyot  |
| <b>Plant density</b>           | 5050 vines per hectare  |
| <b>Yield</b>                   | 10,000 – 11,000 kg/ha   |
| <b>Average age of vines</b>    | 11 years  |
| <b>Winemaking</b>              | Destemming, soft pressing; cold static decantation; 100% fermentation in new French wood for both the Torbato and the Sauvignon |
| <b>Ageing</b>                  | Part in steel, part in second and third-use barriques for about 8 months  |
| <b>Malolactic fermentation</b> | No  |
| <b>Alcohol content</b>         | 13 %  |
| <b>Total acidity</b>           | 4.8 g/l   |



750ml

Perfect blend of Torbato and Sauvignon Blanc, with an intense, rich, and persistent aroma with distinct notes of exotic flowers and fruits and a soft and enveloping flavour. It owes its name to the parallel that ideally connects Alghero and Barcelona, two cities linked by history, local customs and the Catalan language that still attests to a long-shared culture.

