

Torbato Brut, Alghero Doc 2023



BACKGROUND

A jewel in the Mediterranean, Sardinia is a rustic and enchantingly beautiful island with extreme geography and vinous diversity to tempt travelers and wine enthusiasts alike. Mr. Sella and Mr. Mosca fell in love with this land over a century ago and established Sella & Mosca, one of Italy's most renowned wine estates. As Sardinia's foremost wine producer, Sella & Mosca's premium wines are made exclusively from estategrown grapes. In addition to native varieties such as Vermentino, Torbato and Cannonau, the winery has successfully pioneered the introduction of international grape varieties, notably Cabernet Sauvignon.

TERROIR & VINTAGE NOTES

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. The average age of the vines is 20 years.

WINEMAKING & AGING

After harvest, grapes are soft-pressed and undergo a cold settling. The first fermentation is initiated by select yeasts and takes place in stainless steel tanks at a controlled temperature. The second fermentation occurs on the lees over 20 days in stainless steel. The wine does not undergo malolactic fermentation. The wine is then aged in stainless steel for three months.

TASTING NOTES

The straw yellow color is bright and shining, while the aromas range vivaciously from acacia blossoms and pink grapefruit to autolytic and bready notes. 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.





Alghero DOC, Sardinia, Italy

GRAPE VARIETIES

100% Torbato

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, Closure: Cork

WINEMAKER

Giovanni Pinna



