

ALGHERO TORBATO SPUMANTE DOC BRUT
MIRÀLL

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| Grapes | Torbato 100% |
| Origin | Alghero |
| Cultivation systems | Pergola Sarda - Spurred cordon |
| Plant density | 2551 - 4000 vines 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.

