

ALGHERO TORBATO DOC CATORE

Grapes	Torbato 100%
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4000 vines per hectare
Yield	95 of grapes per hectare
Average age of vines	14 years
Vinification	Destemming-pressing delicate followed by 12 hours of cold maceration; soft pressing. Fermentation in stainless steel at temperature controlled by 18°C, a small part ferment with the skins for about 100 days; a small part of the must ferments in new barriques with low roasting
Malolactic fermentation	No
Ageing	Several months of aging in bottle.
Alcoholic content	13,8 %
Total acidity	6.4 g/l



750ml

Catore is the crowning achievement of years of research on torbato carried out at Sella & Mosca. Hand-picking in early October is followed by minimally invasive vinification, which aims at exalting the varietal's characteristics through the adoption of aroma and flavor- preserving winemaking practices such as cold maceration, soft pressing and controlled temperature fermentation. It is an ample, enveloping white, with typical hints of Mediterranean scrub forest, especially strawflower, pears and chamomile. A slightly skin-like reminiscence characterizes this very sapid wine with a thick, intriguing texture, multi-faceted and energetic.

