

ALGHERO CABERNET RISERVA DOC MARCHESE DI VILLAMARINA

Grapes	Cabernet sauvignon 100%
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	5050 vines per hectare
Yield	90 quintals of grapes per hectare
Average age of vines	11 years
Vinification	Pre-fermentation cold maceration (10°C) for 12 hours; fermentation at controlled temperature.
Malolactic fermentation	Yes
Ageing	18 months, 50% in new french barrique, 50% in second use barriques. Ageing is followed by at least 12 months of ageing in bottle.
Alcoholic content	13.5 %
Total acidity	5.75 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.

