

ALGHERO TORBATO SPUMANTE BRUT METODO CLASSICO DOC OSCARÌ

Grapes	Torbato 100%
Origin	Alghero
Cultivation systems	Spurred cordon
Plant density	4000 vines per hectare
Yield	100 of grapes per hectare
Average age of vines	23 years
Vinification	Soft pressing; cold static settling. Inoculum with selected yeasts. Fermentation in stainless steel
Malolactic fermentation	No
Ageing	Refermentation in bottle, 24 months stay on the lees
Alcoholic content	12 %
Residual sugar	4.2 g/l
Total acidity	5.4 g/l



750ml 1500ml 3000ml

Torbato is also a marvelous surprise as a Metodo Classico. In addition to the magical match of varietal and terroir, the Torbato grapes harvested early in September keep their precious acidic backbone, an essential feature to cope with the extensive ageing on the lees. A distinctively floral nose, with hints of hawthorn and orange blossom. In the mouth, the bead is fine and lively, the flavors are ample, clear-cut and assertive, the finish is harmonious and coherent, firm and vertical.

