

ALGHERO BIANCO DOC PARALLELO 41

Grapes	Torbato and Sauvignon blanc
Origin	Alghero
Cultivation systems	Guyot
Plant density	5050 vines per hectare
Yield	10,000 – 11,000 kg/ha
Average age of vines	11 years
Winemaking	Destemming, soft pressing; cold static decantation; 100% fermentation in new French wood
Ageing	In new barriques for about 8 months
Malolactic fermentation	No
Alcohol content	13,5 %
Total acidity	5.6 g/l



750ml

Perfect blend of Torbato and Sauvignon Blanc, with an intense, rich, and persistent aroma with distinct notes of exotic flowers and fruits and a soft and enveloping flavour. It owes its name to the parallel that ideally connects Alghero and Barcelona, two cities linked by history, local customs and the Catalan language that still attests to a long-shared culture.

