

## SPUMANTE ROSÉ BRUT TORBATO

<b>Grapes</b>	Torbato 100%
<b>Origin</b>	Alghero
<b>Cultivation systems</b>	Cordon spur
<b>Plant density</b>	5050 plants per hectare
<b>Yield</b>	85 of grapes per hectare
<b>Average age of vines</b>	18 years
<b>Vinification</b>	Soft pressing of the grapes; fermentation at a controlled temperature. Cuvée creation in refrigerated tank with shaker
<b>Malolactic fermentation</b>	No
<b>Ageing</b>	About 60 days in a tank
<b>Alcoholic content</b>	12 %
<b>Residual sugar</b>	8.5 g/l
<b>Total acidity</b>	5.2 g/l



750ml

Torbato Spumante Rosé Brut. The acclaimed grape from Alghero joins another native Sardinian red variety in an upbeat and elegant cuvée. Harvested between the end of August and the first week of September, the Torbato grapes grow in soil with an abundance of limestone derived from thousand-year-old marine sedimentation. The bunches are meticulously selected for their exceptional acidity to give the must everything required to make the finest sparkling wine.

The wines, produced from various parcels, are blended to convey the uniqueness and diversity of a vast and eclectic region that's home to a wealth of biodiversity. The powder pink shade denotes the delicacy and elegance of the wine, whose aromas express the different grape varieties. The floral and citrus notes of the Torbato stand out alongside the delicate cherry and white peach overtones. The immediacy of the lively acidity segues into softness and enticement.

