

## Sella & Mosca



Torbato Brut  
Alghero Torbato Spumante  
DOC

### REGION

Sardegna

### VARIETY

100% Torbato



Cultivation systems: Pergola Sarda – Spurred cordon

Plant density: 2551 – 4000 plants per hectare

Yield: 110 quintals of grapes per hectare

Average age of vines: 20 years

Vinification: Soft pressing, cold settling, Inoculation with selected stainless steel at a controlled temperature, second fermentation in stainless steel for 20 days.

Ageing: In stainless steel for 3 months.

Total acidity 5.7 g/l

### TASTING NOTES

The straw yellow color is bright and shining, while the aromas range vivaciously from acacia blossoms and pink grapefruit to noble yeasts and crusts of bread.