



Alghero Torbato

A rare and precious varietal, rediscovered and rehabilitated by Sella & Mosca over years and years, torbato grows best in calcareous soil originating from ancient marine sedimentation. Its bunches are carefully culled to select those that stand out for their acidity, so that the must will acquire the most desirable characteristics for producing spumante



Appellation:

Grapes:

Average age of vines:

Vinification:

Ageing:

Alghero Torbato Spumante DOC

Torbato 100%

20 years

Soft pressing, cold settling, inoculation with selected yeast, first fermentation in stainless steel at a controlled temperature, second fermentation in stainless steel for 20 days

In stainless steel for 3 months