



SELLA & MOSCA LA CALA VERMENTINO

In Italy and elsewhere in Europe, wine connoisseurs and industry professionals rate Sella & Mosca among Italy's most outstanding wine estates. Sella & Mosca's I Piani estate in Sardinia constitutes the second largest contiguous vineyard in Italy and counts itself among the country's most impressive wineries. Situated in the northwest corner of Sardinia, just inland from the pretty, historic port of Alghero, this 1,600-acre property with more than 1,200 acres of vines is one of the largest wine estates in Europe

As Sardinia's foremost wine producer, Sella & Mosca is renowned for premium wines made exclusively from estate-grown grapes. In addition to native varieties such as Vermentino and Cannonau, the winery has successfully pioneered the introduction of international grape varieties, notably Cabernet Sauvignon.

A favorite of the jet set at Sardinia's chic resorts, La Cala is the ultimate definition of the Vermentino grape. It is romantically named for a small, secluded cove fringed by violet-colored thistles on the edge of the Sella & Mosca estate. Few wines rival La Cala for its exceptional affinity with seafood, thanks to the very subtle presence of a natural marine salinity in the wine, credited to the Mediterranean location of Sella & Mosca's Vermentino vineyards.

PRODUCTION AREA

Country: Italy
Region: Sardinia
Appellation: Vermentino di Sardegna DOC
Soil Type: ancient alluvial terrain

GRAPE VARIETIES

100% Vermentino

PRODUCTION TECHNIQUES

The grapes are harvested manually and mechanically in September. After harvest, selected grape bunches are exposed to the warm autumnal sunlight and undergo a brief, natural drying process. Following a gentle pressing, the juices are fermented in stainless steel vats for 12 days at a low temperature.

AGING

Aged only for a few months in stainless steel tanks and then released quickly for optimum freshness.

DESCRIPTION

Color: Pale straw with tints of lemon-green.
Aroma: Very intense with notes of citrus. Delightful, floral
Taste: Crisp and dry with youthful vitality and freshness

SERVING SUGGESTIONS

Vermentino wines are a versatile match for a wide array of appetizers and entrees, especially shellfish and seafood dishes.

ANALYSIS

Alc.: 12.5% Residual Sugar (g/L): 1.7 Total Acidity (g/L): 5.3 pH: 3.18

BOTTLE SIZES

750 ml