



SELLA & MOSCA TERRE RARE CARIGNANO RISERVA

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.

PRODUCTION AREA

Country: Italy
Region: Sardinia
Appellation: Carignano del Sulcis DOC

From selected portions of the Sella & Mosca estate's bush trained Carignano vines, in the Sulcis district of Sardinia. Here, the Carignano grape faces extreme conditions: extremely hot weather in the summer, long periods of drought and strong winds from the sea; elements, which are often noxious to other grape varieties. The wild and rugged landscape of the Sulcis region, together with these extreme weather conditions, undoubtedly limit production capacity, rendering the grapes more concentrated and complex, resulting in higher quality "raw materials". Lastly, the vineyards closer to the coast, the soils tend to be sandy, and this characteristic has proven to prevent phylloxera completing its life cycle. Therefore in these vineyards one can still find ungrafted old vines, just as it was at the end of the 19th century, before phylloxera almost destroyed European viticulture.

GRAPE VARIETIES

100% Carignano

PRODUCTION TECHNIQUES

The grapes are manually harvested in October and fermented in stainless steel vats for 10 to 15 days at 86°F. Soon after the end of this tumultuous fermentation, a slow completion period follows while Malolactic fermentation progresses.

AGING

Three years in barriques (French) and several months in bottle prior to release.

DESCRIPTION

Color: Intense ruby red with purple hues
Aroma: Aromas of ripe raspberries accompanied by spicy notes and floral scents with a touch of vanilla
Taste: Rich and concentrated with firm, round tannins and flavors of cherry and red fruit

SERVING SUGGESTIONS

A natural match for roasted chicken, pasta with red sauce or grilled meats.

ANALYSIS

Alc.: 13% Residual Sugar (g/L): 1.5 Total Acidity (g/L): 5.4 pH: 3.69

BOTTLE SIZES

750 ml

