

Pala

Italy - Sardinia - Serdiana (CA)





Ownership/Founders Mario Pala / Salvatore Pala Start of Activity 1950 Vitiviniculture Sustainable Hectares 98 Bottles produced 450.000

ASSOLUTO ISOLA DEI NURAGHI IGT PASSITO

80% Nasco, 20% Vermentino

Production area: Vineyards of Tanca S'Arai (Serdiana) and Is

Crabilis (Ussana)

Terrain: argilloso-calcareo, ricco di scheletro, di media collina

(150/180 m s.l.m.) Harvest: manual

Vinification: the grapes are dried naturally in the vineyard by cutting off the fruiting head, which remains on the vine for fifteen days. This is followed by temperature-controlled vinification of the destemmed grapes, with grafting of selected yeasts. Once the maceration phase is over, fermentation continues in stainless steel vats at a controlled temperature of around 20°. After fermentation is complete, light clarifications are carried out, after which the wine is left to rest for a few days **Refinement:** six months in stainless steel, six months in bottle **Color:** giallo dorato

Fragrance: Broad and intense, with notes of ripe fruit, dried

fruit and honey

Flavor: soft and concentrated, decidedly sweet but balanced, with a pleasant almond finish, good taste-olfactory persistence

Alcoholic Grade: 14.5% vol.



The Pala winery has its roots in Sardinia, passed down from father to son for four generations. It was in this traditional setting that Salvatore Pala's adventure began in 1950 with his first grape harvest. His son Mario, the third generation of the Pala family, transformed the winery, and today the wines produced in Serdiana are among the most highly regarded Sardinian wines in the world. At the end of 2024, the company was acquired by the Tolaini family, already owners of Tolaini in Chianti Classico and involved in importing fine wines to the United States. Lia Tolaini, supported by a highly skilled team, continues the work of the Pala family to further grow the Sardinian company. Pala owns eight different estates, near and far from Serdiana according to the best combinations of soil, sun exposure and grape variety. From Serdiana to Ussana, with their calcareous-marly soils, up to the quartz of Senorbì and the white sand of Uras, Terralba and San Nicolò d'Arcidano in the province of Oristano. Pala's white wines are mineral and sapid, while red wines are a true reflection of their varieties and terroirs, confirming the winery as a perfect ambassador of Sardinia.