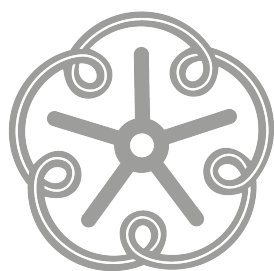


Pala

Italy - Sardinia - Sordiana (CA)



PALA
Sordiana, 1950



ASSOLUTO ISOLA DEI NURAGHI IGT PASSITO

80% Nasco, 20% Vermentino

Production area: Vineyards of Tanca S'Arai (Sordiana) 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.

Ownership/Founders Mario Pala / Salvatore Pala

Start of Activity 1950

Vitiviniculture Sustainable

Hectares 98

Bottles produced 450.000

Pala is rooted in Sardinia and has been passed down from father to son for four generations: in this traditional places, Salvatore Pala's adventure started as far back as 1950 with the first harvest. Mario, Salvatore's son, gave a turn to the winery and he is today supported by his wife Rita and his sons Massimiliano, Maria Antonietta and Elisabetta in the management of the cellar Pala's future is in good hands and, with the help of people like Fabio Angius (deus ex machina in sales promotion), its wines are among the most appreciated Sardinian wines in the world. Pala owns eight different estates, near and far from Sordiana according to the best combinations of soil, sun exposure and grape variety. From Sordiana 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.