

Pala

Italy - Sardinia - Serdiana (CA)



PALA

Wine Life

CANNONAU OF SARDINIA RESERVE

100% Cannonau

Production area: "Is Crabilis" (Serdiana) and "Acquasassa" (Ussana) localities.

Terrain: argilloso-calcareo, ricco di scheletro, di media collina (150/180 m s.l.m.)

Harvest: manual

Vinification: the grapes after destemming macerate with selected yeast grafting for about 6/7 days. Once maceration is complete, fermentation continues at a controlled temperature

Refinement: at the end of fermentation, the product continues aging in cement and stainless steel for about six months after which it will be bottled to spend another two to three months in the bottle

Color: deep ruby red with violet hues

Fragrance: Fresh and intense, with nuances of ripe red fruit and vegetable notes

Flavor: Dry and soft, with good structure and taste-olfactory persistence

Alcoholic Grade: 13% 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 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 Senorbi 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.