Pala

Italy - Sardinia - Serdiana (CA)



ENTEMARI ISOLA DEI NURAGHI IGT

50% Vermentino, 30% Chardonnay, 20% Malvasia Sarda

Production area: Is Crabilis" vineyard (Ussana) and "Acquasassa" vineyard - Serdiana (CA)
Terrain: sabbioso e argilloso calcareo ricco di scheletro, di media collina, 150/180 m s.l.m.
Harvest: manual
Vinification: the grapes, after soft crushing, are left to macerate with the grafting of selected yeasts for a few hours, after racking the must continues fermentation, after cleaning, in stainless steel vats
Refinement: at the end of fermentation the wine undergoes a light clarification and continues its aging in stainless steel until February, after which time it is bottled and aged for a few months in the bottle before being released for sale
Color: giallo paglierino brillante con riflessi verdognoli
Fragrance: Intense and persistent, fine and elegant with fruity notes of unripe apple and vegetable
Flavor: Dry, with remarkable structure and thickness and persistence. Pleasantly soft, full and balanced
Alcoholic Grade: 14% vol

PALA
Serdiana , 1950



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

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.