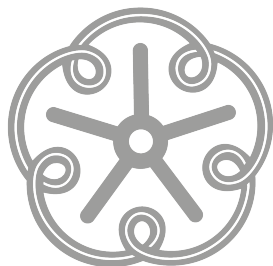


# Pala

Italy - Sardinia - Serdiana (CA)



**PALA**  
*Serdiana, 1950*



## ESSENTIJA - BOVALE - ISOLA DEI NURAGHI IGT

**100% Bovale**

**Production area:** Uras and Terralba

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

**Harvest:** manual

**Vinification:** After crushing and destemming, temperature-controlled maceration follows, with the grafting of selected yeasts, which lasts between 8 and 10 days. Once the maceration phase is over, fermentation continues in stainless steel vats at a controlled temperature of around 22/24°. When fermentation is complete, light clarifications are carried out after which the wine is allowed to rest for a few days

**Refinement:** about four months in underground concrete tanks, then continued in new 225-liter French oak barrels for about three months. This is followed by two more months in stainless steel. Then the wine is aged in the bottle for about three to four months

**Color:** rosso rubino intenso e consistente, con lievi riflessi granato, molto limpido

**Fragrance:** Intense and persistent, with predominant notes of ripe fruit, particularly plum

**Flavor:** Dry and soft, good structure, warm and enveloping

**Alcoholic Grade:** 14% 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 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.