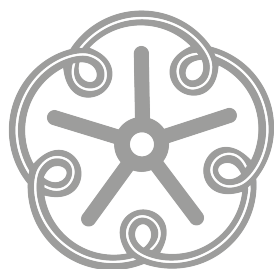


Pala

Italy - Sardinia - Serdiana (CA)



PALA
Serdiana, 1950

Ownership/Founders Mario Pala / Salvatore Pala

Start of Activity 1950

Vitiviniculture Sustainable

Hectares 98

Bottles produced 450.000

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



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.