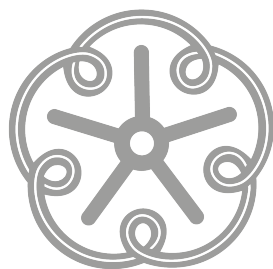


Pala

Italy - Sardinia - Serdiana (CA)



PALA
Serdiana, 1950

MILLELUCI NURAGUS DI CAGLIARI

100% Nuragus

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

Terrain: sabbioso e argilloso calcareo, povero di scheletro, di media collina

Harvest: manual

Vinification: the must obtained from the soft pressing of grapes, after an initial cleaning and the grafting of selected yeasts, ferments in stainless steel vats at the constant temperature of 15°

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 tenue con riflessi verdognoli

Fragrance: Delicately fruity, with good intensity and persistence. Fresh plant notes

Flavor: Dry and fresh with good intensity and acidity. Medium olfactory taste persistence

Alcoholic Grade: 12% 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.