

# Pala

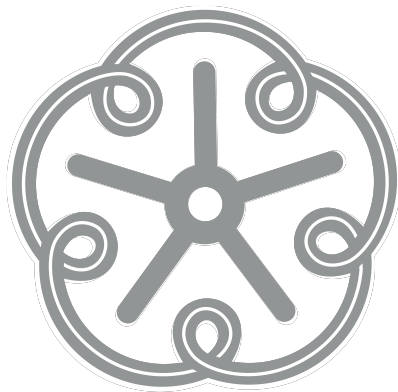
Italy - Sardinia - Serdiana (CA)



## OLTRELUNA MONICA OF SARDINIA

**100% Monica**

**Production area:** Location "Su staini saliu" - Serdiana (CA)  
**Terrain:** sabbie bianche e pianeggianti, poco distanti dal mare, per il Bovale (9 m s.l.m.); terreni di collina argillo-scistosi per il Syrah (260 m. s.l.m.)  
**Harvest:** manual  
**Vinification:** Manual harvesting in the early morning hours. Maceration on the skins at controlled temperature for ten days. After alcoholic fermentation is completed, malolactic fermentation is carried out  
**Refinement:** In new wood for 3 months. Further bottle aging for three months  
**Color:** Dark ruby red, almost impenetrable  
**Fragrance:** Intense, vinous, small red fruits and plum and morello cherry jam. Spicy notes of leather, black pepper and roasted coffee  
**Flavor:** elegant and soft tannins, full-bodied, enveloping, long persistence  
**Alcoholic Grade:** 13.5% vol



**PALA**  
*Wine Life*



**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.