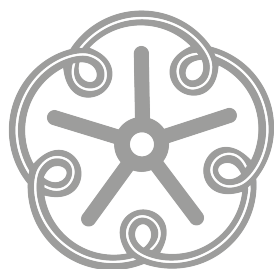


Pala

Italy - Sardinia - Sordiana (CA)



PALA
Sordiana, 1950



S'ARAI ISOLA DEI NURAGHI IGT

40% Cannonau, 30% Carignano, 30% Bovale

Production area: Vineyards of Tanca S'Ararì - Sordiana (CA)

Terrain: argilloso-calcareo, ricco di scheletro, di media collina

Harvest: manual

Vinification: each grape variety is vinified separately. After destemming, temperature-controlled maceration follows, with selected yeast grafting, which lasts between 8 and 10 days depending on the grape variety. Once the maceration phase is over, fermentation continues in stainless steel vats at a controlled temperature of around 20°. Once fermentation is complete, light clarifications are carried out, after which the wine is allowed to rest for a few days before blending

Refinement: after blending, aging continues for about a month in underground concrete tanks, then continues in 225-liter French oak barriques for about 8 to 10 months. Subsequently, the wine is bottled to complete aging for about 3 to 4 months

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

Fragrance: Intense and persistent, with predominant notes of ripe fruit and light nuances of almond

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

Alcoholic Grade: 14.5% 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 Sordiana according to the best combinations of soil, sun exposure and grape variety. From Sordiana 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.