

Pala

Italy - Sardinia - Serdiana (CA)





Ownership/Founders Mario Pala / Salvatore Pala Start of Activity 1950 Vitiviniculture Sustainable Hectares 98 Bottles produced 450.000

S'ARAI ISOLA DEI NURAGHI IGT

40% Cannonau, 30% Carignano, 30% Bovale

Production area: Vineyards of Tanca S'Arai - Serdiana (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.



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.