

Pala

Italy - Sardinia - Serdiana (CA)



PALA
Serdiana, 1950



SIYR - CARIGNAGNO - ISOLA
DEI NURAGHI

100% Carignano

Production area: Vineyards of Tanca S'Arai

Terrain: calcareo argilloso ricco di scheletro

Harvest: manual

Vinification: maceration on the skins at controlled temperature for ten days, after alcoholic fermentation is completed malolactic fermentation is carried out

Refinement: in second and third passage wood for 8 months, followed by aging in glass for three months

Color: rosso rubino cupo, quasi impenetrabile

Fragrance: Intense of small red fruits, blackberry and cherry jam combined with spicy notes of pepper and leather

Flavor: Soft in tannins and full-bodied, enveloping, long persistence

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 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.