

Pala

Italy - Sardinia - Serdiana (CA)





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

THESYS - BOVALE - ISOLA DEI NURAGHI IGT

80% Bovale, 20% Syrah

Production area: Uras

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: rosso rubino cupo, quasi impenetrabile

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



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.