

# Pala Stellato Vermentino

## THE FACTS

**COUNTRY:** Italy

**REGION:** Sardinia

**APPELLATION:** Sardegna

**CEPAGE:** 100% Vermentino

**WINEMAKING:** After soft pressing of the grapes, fermentation takes place in temperature controlled stainless steel vats. After fermentation, the wine remains in contact with the lees for about four months.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 5 months of fine lees contact

**ANNUAL PRODUCTION:** 3,333 cases

## THE STORY

The Pala family began their adventure with wine in 1950 amongst the rolling, vine-covered hills of Sardinia, an idyllic village located in southern Sardinia. With mild winters and warm, dry summers, this part of Italy's second largest island is ideal for grape growing, with the traditional varietals finding a special home here. Under the guidance of Mario Pala as of 1995, the winery continues to be family-owned. The value of tradition and the innovation of modern techniques are both incorporated into the winemaking process at Pala. Pala owns six different vineyard areas with a total of 68 hectares currently under vine. Each vineyard is planted with varietals that are chosen according to the microclimate and soil type of the individual site. Pala practices organic farming in the vineyards

## THE ADJECTIVES

**OVERALL:** Elegant & Nuanced

**AROMAS / FLAVORS:** Floral notes, summer fruit, Mediterranean scrub,

**MOUThFEEL:** Balanced with good depth

## THE SELLING POINTS

The "five-star" wine of Pala - a must-try Vermentino!

**AWARDS:** 94pts Vinous, 92pts James Suckling

**SUSTAINABILITY:** Certified Organic, Certified Sustainable, Vegan

**PAIRINGS:** Seafood, shell fish and crustaceans

