

Pala Essentija Bovale

THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Isola dei Nuraghi IGT

CEPAGE: 100% Bovale

WINEMAKING: After gentle pressing, maceration follows at controlled temperature with the addition of selected yeasts and lasts from 8-10 days. Next, the fermentation follows in stainless steel vats at a controlled temperature of 22-24°C. After a light clarification, refinement follows for about 4 months in underground cement baths.

AGING: 3 mos barriques, 3 months stainless steel, then bottle aged

ANNUAL PRODUCTION: 550 cases

THE STORY

The Pala family began their adventure with wine in 1950 amongst the rolling, vine-covered hills of Serdiana, 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: Intense & mature

AROMAS / FLAVORS: Ripe plums and red cherries and dried roses

MOUTHFEEL: Structured & ripe

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Game birds, roast & braised meats, mature non-spicy cheeses

