

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.

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 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: 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: 91pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Seafood, shell fish and crustaceans

