

# Pala

## Elima Monica DOC Oltreluna

### THE FACTS

**COUNTRY:** Italy

**REGION:** Sardinia

**APPELLATION:** Sardegna

**CEPAGE:** 100% Monica

**WINEMAKING:** After soft pressing, maceration takes place with the addition of selected yeasts at a controlled temperature

**AGING:** 6 months in underground cement tanks

**ANNUAL PRODUCTION:** 3,000 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:** Perfumed & herbal

**AROMAS / FLAVORS:** Red berries, vegetable & spicy hints with a touch of licorice

**MOUThFEEL:** Fresh & well-balanced

### THE SELLING POINTS

**AWARDS:** 93pts James Suckling

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

**PAIRINGS:** Lamb, pork dishes, medium-aged cheeses

