

Pala

Assoluto Passito Isola Dei Nuraghi IGT

THE FACTS



COUNTRY: Italy

REGION: Sardinia

APPELLATION: Isola dei Nuraghi IGT

CEPAGE: 80% Nasco, 20% Vermentino

WINEMAKING: The grapes are dried naturally at the vineyard on the vines for 15 days. Fermentation takes place in small stainless steel vats. Refinement follows for 6 months in stainless steel and is then placed in bottles for another 6 months to complete the process of refinement.

AGING: 6 mos in stainless-steel followed by 6 mos in bottle

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: Golden color with deep brilliance

AROMAS / FLAVORS: Mature fruit, dried fruit and honey

MOUTHFEEL: Decidedly sweet and balanced with a pleasant almond finish

THE SELLING POINTS

AWARDS: 92pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Pastries and desserts, nuts, almonds and especially herbed cheeses

