

# Pala Cannonau Riserva

## THE FACTS

**COUNTRY:** Italy

**REGION:** Sardinia

**APPELLATION:** Sardegna

**CEPAGE:** 100% Grenache

**WINEMAKING:** The grapes are hand harvested early in the morning and after pressing, rest on the skins at controlled temperatures for ten days. Malolactic fermentation takes place with refinement for ten months in 3000-litre French oak barrels, followed by three more months in stainless steel vats and an additional three months in bottle.

**AGING:** 3 months in stainless-steel, 3 months in bottle

**ANNUAL PRODUCTION:** 4,166 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:** Deep, dark & spicy

**AROMAS / FLAVORS:** Red berries, blackberry & red cherry jam with warm spice

**MOUTHFEEL:** Rich & enveloping

## THE SELLING POINTS

**AWARDS:** 92pts James Suckling, 90pts Wine Spectator

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

**PAIRINGS:** Grilled or braised meats, spicy food, and seasoned cheeses

