

Pala S'Arai IGT

THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Isola dei Nuraghi IGT

CEPAGE: 40% Grenache, 30% Carignan, 30% Bovale

WINEMAKING: Fermentation takes place in stainless steel vats followed by a light clarification. Once the blend is assembled it is refined for about 1 month in underground cement vats.

AGING: Aged in French oak barriques (225 liters) for 8-10 mos

ANNUAL PRODUCTION: 550 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: Intense, Round & Soft

AROMAS / FLAVORS: Intense and persistent aromas of spice and fruit

MOUTHFEEL: Rich red fruits and light almond

THE SELLING POINTS

AWARDS: 94pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Roasted game, braised meats, and flavorful cheeses

