

Pala

Nuragus Milleluci

THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Sardegna

CEPAGE: 100% Nuragus

WINEMAKING: The must is obtained from a soft pressing of the grapes. After an initial cleaning and the addition of selected yeasts, fermentation takes place in stainless steel vats at a controlled temperature

ALCOHOL BY VOLUME: 13.0%

AGING: A few months in stainless-steel

ANNUAL PRODUCTION: 3,000 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: Intense & persistent

AROMAS / FLAVORS: Slightly fruity aroma, good intensity and persistence. Fresh vegetable notes.

MOUTHFEEL: Fresh & intriguing

THE SELLING POINTS

Indigenous varietal championed by Pala

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Fresh fish, flavorful shellfish, seasoned veggies

