



PALA



## PALA

It has been over sixty years since the first vintage that saw protagonist, in 1950, carried out by Pala family. Since then, four generations have succeeded at the helm of the family business. From the years of mass production and the anonymous wines sold unbottled to other producers and of the super productive vineyards, it then switched to quality, rationalising the vineyards and the winery. Today the great attention that Pala reserves to the quality of its wines is highlighted by the special care for the varietals of the Sardinian tradition together with some “innovative” international varietals and is confirmed by the great success of critics and enthusiasts in Sardinia, Italy and all around the world.

## FAMILY

When, in 1950, his grandfather was collecting the grapes for the first harvest, Mario Pala was just a child. Then his father Salvatore passed the reins to Mario in 1995. Many things have changed with the generation succeeding, from quantity to quality, from the local to the international market, from trattorias to Michelin-starred restaurants, yet the spirit and character is always the same, the spirit of a family characterized by the great agricultural tradition and of an artisan, familiar company.

Today Mario and his wife Rita have the help of their sons. Each of them with their own task, but all led by a single thought: the vineyard and the wine, what the Pala family has always been doing.





# THE VINEYARDS

## 1 Tanca S'Arai

Tanca S'Arai

Municipality of Serdiana

180 m a.s.l.

Exposure: South

Soil type: limestone and clay with marnes

## 2 Is Crabilis

Municipality of Ussana

240 m. a.s.l.

Exposure: South, South-West, South-East, North

Soil type: limestone marnes with clay and sand

## 3 Costa Is Arangius

Municipality of Serdiana

140 m a.s.l.

Exposure: South, South-West

Soil type: limestone with clay

## 4 Benatzu Coloru

Municipality of Serdiana

170 m a.s.l.

Exposure: south

Soil type: limestone

## 5 San Nicolò d'Arcidano

Municipality of San Nicolò d'Arcidano

Exposure south west

Soil type: deep white sands

## 6 Uras

Municipality of Uras

11 m. a.s.l.

Exposure: South

Soil type: deep white sands with a volcanic bottom

## 7 Terralba

Municipality of Terralba

11 m. a.s.l.

Exposure: South-West

Soil type: deep white sand





# CANNONAU DI SARDEGNA RISERVA

Denominazione Di Origine Controllata



**Grapes** - Cannonau 100%.

**Vigne e metodo di coltivazione** - Località "Is Crabilis" (Ussana).

**Age of vineyard** - 35 years.

**Yield** - 60 quintals/hectare.

**Soil type** - Clayey, calcareous of medium hill rich in texture 150/180 m. above the sea level.

**Vinification, Maturation, Ageing** - Manual harvest in the very early morning. Maceration on the skins and controlled temperature for ten days. At the end of the alcoholic fermentation the malolactic one takes place and then the refinement for twelve months in three

thousand liters French oak barrels followed by three more months in stainless steel vats and four more in bottle.

**Tasting notes** - Dark ruby red, almost impenetrable, intense notes of little red fruits, blackberry and red cherry jam, together with fine spicy notes. Smooth, elegant tannins, full body, enveloping. Long finish.

**Matching and service** - Grilled or braised red meats; savoury, spicy main courses, seasoned cheeses.



## TALES FROM THE WINERY

Cannonau is one of the oldest vines in Sardinia and it's now clear its Nuragic origin which is around 1200 b.C. To the seed discovered, dated and studied by the Milan University that puts Cannonau ahead of any compared or similar grape we dedicate the label of this wine, with the shape of a Nuraghe, to the most

important one. Su Nuraxi of Barumini a small town 20 km north of our winery is the monument symbol of Sardinia and of its ancient civilization nuragica. A world heritage site by UNESCO, for a world class site.

## GRAPES



• Cannonau



# STELLATO NATURE

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes:** Vermentino 100%

**Vineyard:** Is Crabilis, Municipality of Ussana 292 m. 970ft a.s.l.

Three selected rows from the vineyard – TOTAL PRODUCTION 700 BOTTLES

**Age of the Vines:** 45 years

**Soil type:** limestone and marnes

Exposure: South East.

**Harvest:** manually in the first decade of October at 4:00 a.m. in the morning using dry ice directly in

the vineyard to save freshness, to avoid oxidation, to reduce the use of the sulphites.

**Tasting notes.** Is a concentration of Sardinia, from thyme to rosemary, from the sea saltiness to the acacia flowers. It smells like our pane carasau bread and from the green apple to dry fruit and honey notes. The acidity is the element that will give long life to the wine. Very long finish and persistence.

**Food pairings.** From oysters to clams, from smoked fish to tasty seafoods dishes.

### TALES FROM THE WINERY

**Stellato Nature way:** the grapes are de-stemmed and maceration continues on its skins at a controlled temperature of 10 ° C (50° F) for a whole night. Fermentation then continues for twenty-one days. After a light filtration, the wine continues its aging in stainless steel at 15 ° C (60° F) with its fine lees with continuous battonnage

for four months. Stellato Nature is bottled with its lees without being filtered. This process will give a very long life to the wine that will continue to grow in bottle. We kindly suggest to do your own “battonnage” inverting the bottle several times in order to keep the lees that you’ll find in the bottom of the bottle in movement.



• Vermentino

GRAPES





# S'ARAI

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Cannonau 40%, Carignano 30%, Bovale 30%.

**Age of vineyard** - 70 years

**Yield** - 70 quintals/hectare.

**Soil Type** - Medium hills, clayey, calcareous, rich in texture.

**Vinification, Maturation, Ageing** - Each varietal is vinified separately, after the pressing of the grapes follows the maceration at controlled temperature with the addition of selected yeasts, that lasts from 8 -10 days according to the varietal. After the maceration, the fermentation continues in stainless steel vats at controlled temperature of about 20° C. Following, light clarification and carried out. Once assembled, the refinement goes on for about one month in underground cement tanks and then continues in French oak barriques of 225 litres for approximately 14 months. Then the wine

is bottled to finish refinement in 3/4 months.

**Tasting** - Deep intense ruby red colour with light garnet reflections, very clear. Intense persistent aroma with prevailing notes of mature fruit with light almond taste. Dry and soft with a good structure, smooth and enveloping.

**Matching and service** - Game birds, roast and braised meats, mature non-spicy cheeses. Serve at 18°/20° C. uncorking one hour before pouring, or in a decanter.



### TALES FROM WINERY

Tanca, in Sardinian language, are large tracts of land fenced, very often, by dry stone walls in areas where the stones are present. Tanca S'Arai is the name of the vineyard, the one that gives its name to the wine which is the cru of the family. S'Arai is also one of the

one hundred and forty Grand Cru of Italy, the Italian association that groups them together.

### GRAPES



• Cannonau



• Carignano



• Bovale



# ENTEMARI

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Vermentino 50%, Chardonnay 30%, Malvasia Sarda 20%.

**Vineyards and training method** - Vineyard "Is Crabilis" (Ussana) and "Acquasassa" (Serdiana), alberello and low espalier.

**Age of vineyard** - 35 years.

**Yield** - 45/50 quintals/hectare.

**Soil Type** - Medium hill, clay, calcareous, rich in texture, 150/180 m. above sea level

**Vinification, Maturation, Ageing** - The grapes after a soft pressing, are left to macerate with the addition of selected yeasts for a few hours. After the racking off, the must continues to ferment in stainless steel vats. At the end of the fermentation, the wine undergoes clarification and then goes on with the refining in stainless

steel with its fine less for twelve months, afterwards it is bottled and refined for six months in the bottle, before its release.

**Tasting** - Lively and deep straw colour with greenish brilliant stripes, intense and persistent aroma, fine and elegant with fruity note of unripe apple and vegetables. Dry taste, important structure, depth and persistence. Enjoyably soft, full and balanced.

**Matching and service** - Lean starters, quite dry soups with not too much savory sauces, risotto and grilled fish or in a light sauce. Serve at 11°/13° C. uncorking the bottle right before pouring.



Entemari means sea breeze in Sardinian and it is the sea breeze and salt the distinguishing feature of many whites from Pala. Entemari is the Sardinian white with the highest ageing potential, that's why its

production is limited and occurs only in the best vintages. (We never release it in 2003 and 2009 vintages)



• Vermentino



• Chardonnay



GRAPES  
• Malvasia







# ASSOLUTO

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Nasco 80%, Vermentino 20%.

**Vineyards and training method** - Vineyard of Tanca S'Arai (Serdiana); Is Crabilis (Ussana) low espalier, traditional alberello.

**Age of vineyard** - 40 years.

**Yield** - 35/40 quintals/hectare.

**Soil Type** - Medium hill, clayey, calcareous, rich in texture, 150/180 m. above sea level.

**Vinification, Maturation, Ageing** - The grapes are dried naturally at the vineyard on the plant for 15 days. At the gathering of the grapes follows the vinification at controlled temperature with the addition of selected yeasts. After the over-ripening, the fermentation takes place in small stainless steel vats at a controlled temperature of around 20° C. After a light clarification,

the wine is left to rest for a few days. The refinement lasts six months in stainless steel and then the wine is bottled six months before being put on the market, to complete the finishing process.

**Tasting** - Golden colour with an antique brilliance. Full and intense aroma with evident notes of ripe fruit, dried fruit and honey. Soft concentrated taste, decidedly sweet but balanced with a pleasant almond final taste, a good olfactory persistence.

**Matching and service** - Pastries with an almond or walnut base, mildly spicy cheeses. Serve at 10°/12° C. uncorking the bottle right before pouring.

### TALES FROM THE WINERY

Assoluto means absolute and absolute is the Nasco which is absolutely Sardo (Sardinian), that's why we gave this name to the wine. Assoluto is the wine for the friends. Traditionally a glass of nasco was offered

to the visiting guests in each family and at Pala family too. To make it fresher than the traditional one, we added a bit of Vermentino passito in the same way.

### GRAPES



• Nasco



• Vermentino



# ESSENTIJA

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Bovale 100%.

**Vineyards and training method** - the vineyards in the central western coast in the municipalities of Uras, Terralba and San Nicolò d'Arcidano. traditional alberello sardo and ungrafted.

**Age of vineyard** - Ranging from 40 until 123 years, depending on the plot.

**Yield** - 40 quintals/hectare.

**Soil Type** - White sands, 11 m. above sea level.

**Vinification, Maturation, Ageing** - After the pressing of the grapes follows the maceration at controlled temperature with the addition of selected yeasts, that lasts 8-10 days. After the maceration, the fermentation continues in stainless steel vats at a controlled temperature of about 22°/24° C. Light clarification are then carried out. The wine is left to rest for a few days. The refinement then goes on for about four months in

underground cement tanks and continues in French oak barrels of 1000 litres for approximately 12 months, and then in stainless steel for two months. Then the wine is bottled to finish refinement in 3/4 months.

**Tasting** - Deep, intense ruby red colour with light garnet reflections, very clear. Intense persistent aroma with prevailing notes of ripe fruit, mainly plum. Dry and soft taste with a good structure, smooth and enveloping.

**Matching and service** - Game birds, roast and braised meats, mature non-spicy cheeses. Serve at 18°/20° C. uncorking one hour before pouring in a decanter.



Essentija (pronounce as essential without final l) is essentially a Bovale (sardo), that's why we gave this name to the wine. We've been the pioneers of the varietal that was about to be abandoned in the central western coast of Sardinia where it was usually planted in

**TALES FROM THE WINERY**  
white sands very close to the beach in old pre-phylloxera vines (ungrafted). The Uras vineyard after six meters of white sands has a bottom of volcanic soil.

### GRAPES

- Bovale







# STELLATO

## VERMENTINO DI SARDEGNA

Denominazione Di Origine Controllata

**Grapes** - Vermentino 100%.

**Vineyards and training method** - "Is Crabilis" (Ussana), low espalier.

**Age of vineyard** - 50 years.

**Yield** - 65 quintals/hectare.

**Soil type** - Sandy and clayey-calcareous rich in pebbles, medium hill, 150/180 m. above sea level.

**Fermentation, Maturation and Ageing** - The must obtained by the soft pressing of the grapes after a first clean and the addition of selected yeasts ferments in stainless vats at a constant temperature of 12° C. Having completed fermentation, the wine remains in contact with the fine lees for about four months at the end of which, after cleaning, it is bottled.

**Tasting** - Intense straw yellow colour with greenish tinges, brilliant. Intense, lingering aroma with

vegetable and floral fragrances of Mediterranean scrub and summer fruits. Pleasant nose-palate harmony, warm and full of good depth and perky acidity, balanced.

**Matching and service** - Seafood in general, shell fish and crustaceans; fish with delicate meat also flavoured with light sauces, dry and liquid soups with not excessively spicy seasonings. Serve at 12° C, uncorking the bottle at the moment of pouring.



### TALES FROM THE WINERY

It's been almost ten years since at Pala, we decided to put together the classic I Fiori (then called Crabilis, as the vineyard), with a new Vermentino. He had to break the mold, to compete with the minerality of the north but have more depth and Mediterranean aroma,

being an outsider anyway, and so we thought the name. Stellato, not only the sky, but as well as those restaurants that respect tradition and daring to innovate and become Stellati, precisely.

### GRAPES



- Vermentino



# THESYS

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Bovale 80%, Syrah 20%

**Vineyards and training method** - Uras, traditional alberello (bovale) ungrafted

**Soil type** - white sands not far from the sea for the Bovale 9 m.a.s.l.

**Age of the vines** - 70 years

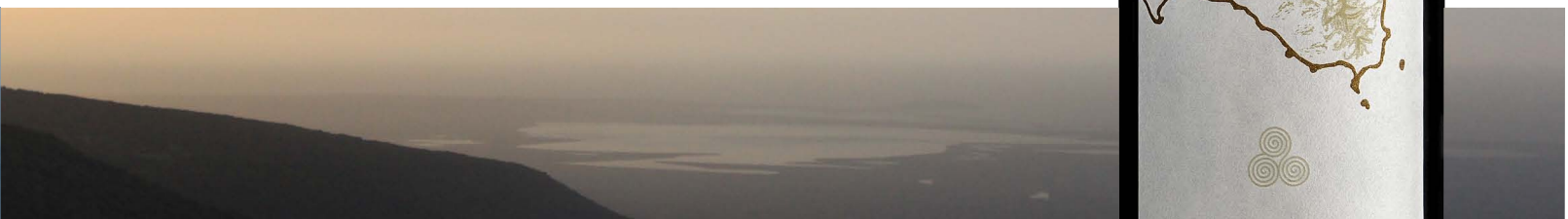
**Yield** - 45 quintals/hectare

**Vinification, Maturation, Ageing** - Manual harvest early in the morning. Macerations on the skin at a controlled temperature for ten days. After alcoholic fermentation the malolactic one takes place and then the refinement for three months in new wood followed by three months in bottle.

**Tasting** - Dark ruby dark red, intense note of little

red fruits, plum and morello cherry jam together with spicy hints of leather, black pepper and roasted coffee. Elegant, smooth tannings, great body, enveloping. Very persistent.

**Matching and service** - Grilled or braised red meats, savoury and spicy main courses, seasoned cheeses.



### TALES FROM THE WINERY

It's not just a thesys (theory) that Bovale is a native varietal of Sardinia, is confirmed not only from its capacity to get adapted to the Terroir but is also confirmed by the wilder version of this grape that still grows

in the forest of the center of the island like Monte Arci a volcanic mountain on the back of our vineyards.



• Bovale



GRAPES  
• Syrah





# CHIARO DI STELLE

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Monica 40%, Carignano 30%, Cannonau 30%.

**Vineyards and training method** - Vineyards of Benatzu Coloru (Serdiana); traditional alberello, low espalier.

**Age of vineyard** - 30 years.

**Yield** - 70 quintals/hectare.

**Soil type** - Clayey, calcareous rich in pebbles or sandy, medium hill, 150/180 m. above the sea level.

**Vinification, Maturation, Ageing** - Rosé vinification of the grapes with partial maceration of the skins for twelve hours, after which follows a light cleaning of the must with sedimentation. The fermentation follows at a constant temperature of 16° C. for two weeks

in stainless steel vats. A light filtering precedes the bottling carried out when the wine is still young to preserve aroma and freshness.

**Tasting** - Brilliant rose colour, with cherry reflections. Aroma of little red fruits: cherry, raspberry, blackberry with floral notes and a little salinity. Elegant and intense bouquet. Suave flavour, with a pleasant nose-palate harmony and nice acidity. Good structure and persistence.

**Matching and service** - As an aperitif, with fried seafood or vegetables. Meat based delicate starters or seafood starters with sauce. Seafood risotto or with vegetables and light main courses. Serve at 12° C. uncorking at the moment of pouring.

### TALES FROM THE WINERY

For a long time the idea of producing a rosé only as complement of the range we did not like, presumptuously, we wanted to make a rosé that was able to revive the old tradition of Sardinian rosé, with an eye to modernity.

Chiaro di Stelle, starlight in Italian, the rosé that has enthralled even France (winner of Rosé du Monde, Bordeaux).

### GRAPES

• Monica



Carignano



Cannonau





# SYIR

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Carignano 100%.

**Vineyards and training method** - Tanca S'Arai (Serdiana), spalliera bassa.

**Soil Type** - Medium hill 150/180 m. a.s.l. calcareous, clayey, rich in texture.

**Age of vineyard** - 40 years.

**Yield** - 60 quintals/hectare.

**Vinification, Vinification, Maturation** - Manual harvest in the very early morning. Maceration on the skins at a controlled temperature for ten days. After the alcoholic fermentation the malolactic one takes place and then the refinement in second/third passage wood for eight months, followed by three more months in bottle.

**Tasting** - Dark ruby red, almost impenetrable, intense aroma of little red fruits, blackberry and red cherry jam together with spicy hints of pepper and leather. Smooth tannins, great body, enveloping. Very persistent.

**Matching and service** - Grilled or braised red meats, savoury and spicy main courses, seasoned cheeses.



### TALES FROM THE WINERY

Siray is the beginning SYIR continues the with a pure expression of a varietal that is in Sardinia since almost a thousand years and it's the expression of our specific

terroir since Pala is producing this varietal for over 75 years.



### GRAPES

- Carignano





# I FIORI

## CANNONAU DI SARDEGNA

Denominazione Di Origine Controllata

**Grapes** - Cannonau 100%.

**Vineyards and training method** - Vineyard “Is Crabilis” (Serdiana) and “Acquasassa” (Ussana), low espalier, traditional alberello.

**Age of vineyard** - 40 years.

**Yield** - 80 quintals/hectare.

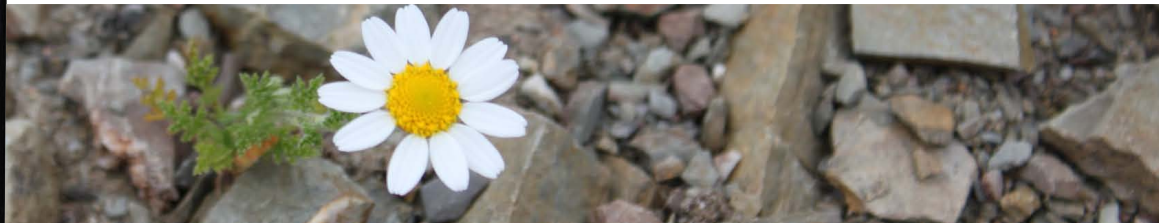
**Soil Type** - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

**Vinification, Maturation, Ageing** - The grapes, after a soft pressing are left to macerate with the addition of selected yeasts for about 6/7 days. After the maceration, the fermentation continues at a controlled temperature. At the end of the fermentation the refinement continues in cement and stainless steel tanks

for about six months, afterwards it is bottled and refined for 2/3 months in the bottle, before being put on the market.

**Tasting** - Intense ruby red colour with violet hints, very clear. Very intense, fresh and immediate aroma with notes of ripe red fruits and vegetables. Dry and smooth to the palate, good structure and nose-palate persistence.

**Matching and Service** - Cold meats starters, main courses with savoury seasonings, white and lean red meat, medium seasoned cheeses. Serve at 16°/18° C. uncorking at least 30 min before pounding.



### TALES FROM THE WINERY

Cannonau is the main red grape of Sardinia. The DOC Cannonau is one of the most well-known. It's a flower that grows here in our vineyards. That's why we called I Fiori in range with the other classical traditional wine varieties of Sardinia. The flower on the label is

a Aquilegia Nuragica, one of the two hundred endemic species of Sardinia, a symbol of its diversity. It grows in the Garroppu Canyon (Gennargentu National Park) and there are only ten plants left and protected. Its original colour is the one used in Nuragus label.

### GRAPES

- Cannonau





# I FIORI

## VERMENTINO DI SARDEGNA

Denominazione Di Origine Controllata

**Grapes** - Vermentino 100%.

**Vineyards and training method** - Vineyard "Is Crabilis", low espalier.

**Age of vineyard** - 35 years.

**Yield** - 80/90 quintals/hectare.

**Soil Type** - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

**Vinification, Maturation, Ageing** - The must obtained from a soft pressing of the grapes, after a first cleaning and the addition of selected yeasts, is left to ferment in stainless steel vats at a controlled temperature of 15° C. At the end of fermentation, after a light clarification it is put to rest for a few months in stainless steel vats, after this period it is possible to

proceed with the bottling.

**Tasting** - Straw colour with greenish reflections, bright. Intense persistent floral and vegetable aroma with note of lime and balsamic. At the palate the vegetable notes are predominant, smooth and full with good depth and well balanced, with a long persistent aftertaste.

**Matching and service** - Seafood dishes in general, delicate fish seasoned with a light sauce, dry and liquid soups which are not too savoury. Serve at 10°/12° C. uncorking at the moment of pouring.



The Vermentino is quickly becoming an international variety, and is now cultivated in the four corners of the planet. Although its original is not the island is rightly regarded as the quintessential white Sardo and Sardinia land of his election. I Fiori is definitely one

of the most awarded wines in the history of Pala. In our philosophy exactly what needs to be a Vermentino if grow in these parts respecting everything. This is Terroir pure.



• Vermentino

GRAPES





# I FIORI

## MONICA DI SARDEGNA

Denominazione Di Origine Controllata



**Grapes** - Monica 100%.

**Vineyards and training method** - Vineyards of “Benatzu Coloru” (Serdiana), traditional alberello.

**Age of vineyard** - 30 years.

**Yield** - 70/80 quintals/hectare.

**Soil Type** - Clayey, calcareous with poor texture.

**Vinification, Maturation, Ageing** - After pressing the grapes are left to macerate with the addition of selected yeasts at a controlled temperature of 22°/24° C. for at least five days. After the racking off the fermentation continues at controlled temperature in stainless steel vats. At the end of fermentation, after light clarifications, the refinement continues for about six months in cement underground tanks and in the

bottle for 2/3 months.

**Tasting** - Intense ruby red colour with violet hints, very clear. Very intense, with vegetable and spicy hints, light liquorice nuance. Dry and smooth to the palate, enjoyably fresh, well balanced and harmonious, good nose-palate persistence.

**Matching and service** - Lean starters, dry and liquid soups even with savoury sauces, grilled and pan cooked meat, goat and sheep medium seasoned cheeses.



### TALES FROM THE WINERY

With the super local variety Monica we are in the heart at the tradition of our area, as well as Nuragus. The name Monica comes after the monks cultivation (the monks grapes uva dei monaci, then uva monaca and then Monica). They grew this varietal around

their monasteries. Unfortunately, there are no studies on the vine as there's only a few producers growing Monica, but know the monks were from France and so we think of some grape adapted to our area in the past centuries.

### GRAPES



- Monica



# I FIORI

## NURAGUS DI CAGLIARI

Denominazione Di Origine Controllata

**Grapes** - Nuragus 100%.

**Vineyards and training method** - Vineyard "Acquasassa" (Serdiana) and "Is Crabilis" (Ussana); low espalier, traditional alberello.

**Age of vineyard** - 45 years.

**Yield** - 90/100 quintals/hectare.

**Soil Type** - Clayey, calcareous, poor in texture in medium hills.

**Vinification, Maturation, Ageing** - The must obtained from a soft pressing of the grapes, after a first cleaning and the addition of selected yeasts, is left to ferment in stainless steel vats at a constant temperature of 15° C. At the end of fermentation, after a light clarification, it is put to rest for a few months

in stainless steel vats, after this period it is possible to proceed with the bottling.

**Tasting** - Pale straw colour with greenish streak and reflections. Slightly fruit aroma, good intensity and persistence. Fresh vegetable notes. Dry and fresh taste, good intensity and acidity. Medium nose-palate persistence.

**Matching and service** - Lean fish starters, soup with shellfish, boiled fish and lightly seasoned main courses. Serve at 10°/12° C. uncorking at the moment of pouring.



You say Nuragus to a member of the Pala family and they'll recall father, children, grandparents, great grandparents, great-great grandparents. In short, the Nuragus is the DNA of the house. Nuragus is also

the most ancient grape of Sardinia, such as ancient as productive and abandoned in recent years. We believe it is a part of our history and still has much, much to



GRAPES

• Nuragus





# SILENZI

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica



**Grapes** - Carignano, Monica.

**Vineyards and training method** - Our own vineyards trained with traditional alberello and low espalier.

**Age of vineyard** - from 20 years up.

**Yield** - 70/80 quintals/ hectare.

**Soil Type** - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

**Vinification, Maturation, Ageing** - Maceration at controlled temperature with the addition of selected yeasts. After the maceration, light clarification are carried out, follows the refinement in stainless steel vats and in the bottle.

**Tasting** - Lively ruby red colour, violet reflections. Intense aroma with notes of red fruits. Dry and soft

taste with a good lingering.

**Matching and service** - Main courses and lean red meat, medium seasoned and fresh cheeses. Serve at 16°/18° C.

### TALES FROM WINERY

Sardinia is a large island and is called “almost a continent” because the concentration of landscapes: planes, mountains with snow, deserts, forests and Silences (Silenzi). In the production philosophy wines of the

highest quality, recognized by numerous awards. Oscars for all the occasions.

### GRAPES



• Carignano



• Monica



# SILENZI

## ISOLA DEI NURAGHI

Indicazione Geografica Tipica

**Grapes** - Vermentino 50%, Nuragus 50%.

**Vineyards and training method** - Our own vineyards trained with traditional alberello and low espalier.

**Age of vineyard** - from 20 years up.

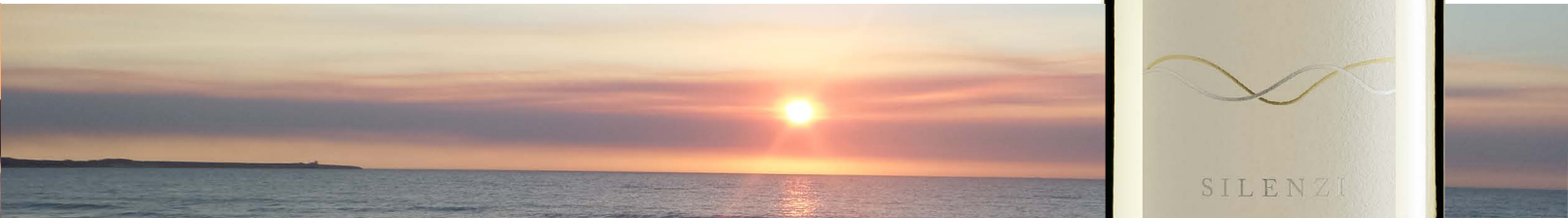
**Yield** - 100/110 quintals/hectare.

**Soil Type** - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

**Vinification, Maturation, Ageing** - Soft pressing of the grapes, followed by fermentation at controlled temperature. After light clarification, it is refined in stainless steel and in the bottle.

**Tasting** - Pale straw colour with greenish reflections, medium intensity, lingering with floral and fruity notes.

**Matching and service** - Fish starters, main courses and fish in general. Serve at 10°/12° C.



Sardinia is a large island and is called “almost a continent” because the concentration of landscapes: planes, mountains with snow, deserts, forests, and Silences (Silenzi). In the production philosophy wines of the

**TALES FROM THE WINERY**  
highest quality, recognized by numerous awards.  
Oscars for all the occasions



• Vermentino



• Nuragus

### GRAPES





## WINE TOURS

Pala is a charter member of the Wine Tourism Movement Sardinia and will be happy to welcome you and accompany you in the vineyards, on the territory or for a tasting. Please, contact us to book your visit and to know the relating conditions.







PALA

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