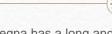


Pala

Chiaro di Stelle Rosé Isola dei Nuraghi IGT





Sardegna has a long and ancient tradition in the production of rosé wines. With Chiaro di Stelle, Pala wanted to enhance this tradition by making it modern and current.

Vinification, Maturation, Aging: Chiaro di Stelle is produced using the saignée method of vinification, featuring a very quick maceration of the skins, which results in a bright and refreshing wine. Its floral notes, combined with hints of raspberry and a subtle saline undertone, are typical of the area in which it is produced.

Grape varieties: 40% Monica, 30% Carignano,

and 30% Cannonau

Altitude: 150-180 m ASL

Vineyard age: 30 years old

Exposure : Northeast/Southeast

Soil: Clay and sand

Tasting notes:

Delicate blush hue with shimmering reflections. The nose is vibrant, revealing notes of ripe raspberries and juicy watermelon. Crisp and refreshing, with a well-balanced acidity. Flavors of red berries and stone fruits dance harmoniously. Soft and elegant finish leaving a lasting impression of bright fruit and a refreshing saline touch that invites another sip.

Press Notes

AG Vinous

2021, 2018 90 points

Wine Enthusiast

2017, 2014 90 points



