

Pala

S'Arai Isola dei Nuraghi IGT



S'arai means "the plough" in the Sardo language and is the name of the single vineyard where these grapes are grown.

Vineyard Site: Tanca S'Arai

Cellar Notes: This wine is a blend of three autochthonous varietals: Cannonau, Carignano, and Bovale. After alcoholic and then malolactic fermentation in stainless, the wine is raised in (50% second use, 50% new) barriques for 10-12 months.

Grape varieties: 40% Cannonau, 30%

Carignano, 30% Bovale

Altitude: 150-180 m ASL

Vineyard age: 70 years old

Exposure: Southeast

Soil: Calcareous clayey

Tasting notes:

Deep ruby-red color, consisting of bright burgundy reflections. Intense and persistent aromas of spice and fruit, with notes of mature fruit and a light almond flavor on the palate. Round and soft with integrated tannins providing an overall good structure. A very elegant wine to pair perfectly with roasted game, braised meats, and flavorful cheeses.

Press Notes

2015, 2012

Robert Parker Wine Advocate	
2015	92 points
James Suckling	
2021, 2015	91 points
2020, 2017	92 points
2019	94 points
2016	90 points
AG Vinous	
2019	94 points
2012	93 points
Wine Enthusiast	

90 points



S'ARAI°