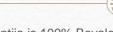


Pala

Essentija Bovale Isola dei Nuraghi IGT





Essentija is 100% Bovale, and the Bovale grape is "essentially" Sardinian. This was the first 100% Bovale wine from Sardegna.

Cellar Notes: The grapes are debunched and put whole into stainless steel tanks, at a controlled temperature of 21° for 40 days, with some punch downs and pump overs, frequency depends on the vintage. The wine is raised in 1000L oak casks for 24 months, and later it rests for 3 months in stainless steel before bottling.

Grape varieties: Bovale

James Suckling

Press Notes

Altitude: 11m ASL

2021, 2019,

Vineyard age: 80 - 130 year-old vines

91 points 2014

Exposure: Northeast/Southeast

AG Vinous

Soil: White sandy dunes with a bottom of volcanic

2021, 2012 2020

92 points 93+ points

soil

ESSENTIJ

2015

95 points

Alcohol: 14%

Wine Enthusiast

Tasting notes:

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

2011 91 points



