Banville
Wine Merchants

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 21º 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

Altitude : 11m ASL

Vineyard age : 80 - 130 year-old vines

Exposure : Northeast/Southeast

Soil : White sandy dunes with a bottom of volcanic soil

Alcohol : 14%

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.

Organic

Press Notes

James Suckling

2021, 2019	91 points

AG Vinous

2021	92 points
2020	93+ points