

Pala

*Essentija Bovale Isola dei Nuraghi*



Essentija is essentially a Bovale (sardo), hence the name "Essentija". Pala is a champion of this native varietal that at one time was close to being abandoned.

Vinification: After gentle pressing, maceration follows at controlled temperatures with the addition of selected yeasts from Pala's own vineyards and lasts for 8-10 days. Fermentation continues in stainless steel vats at controlled temperatures of about 22/24° C. Light clarification follows. The wine is left to rest for a few days.

Aging: Four months in underground cement-inox tanks followed by two years in new French oak barrels of 1000 litres. The wine then spends two months in stainless steel tanks and three-to-four months in bottle before release.

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.



Press Notes

James Suckling

2019, 2014 91 points

AG Vinous

2020 93+ points

2015 95 points

2012 92 points

Wine Enthusiast

2011 91 points

