

Pala

Cannonau di Sardegna DOC Riserva



The grapes are hand harvested early in the morning and after pressing, rest on the skins at controlled temperatures for ten days. Malolactic fermentation takes place with refinement for ten months in 3000-litre French oak barrels, followed by three more months in stainless steel vats and an additional three months in bottle.

Grape varieties : Cannonau

Altitude : 150-180m ASL

Vineyard age : 35 years old

Grape yield : 60 ql/hc

Exposure : Northeast/Southeast

Soil : Limestone and clay

Alcohol : 13.5%

Tasting notes :

Ruby red, very dark, with intense notes of red berries, blackberry and red cherry together with fine spicy notes. Elegant with smooth tannins, full-bodied and a long finish. Delicious with grilled or braised meats, spicy food, and seasoned cheeses.



Press Notes

The Wine Advocate

2015	91+ points
2012, 2011	90 points

Wine Spectator

2020	90 points
2012	91 points

James Suckling

2020, 2015,	92 points
2014	
2017	93 points

AG Vinous

2017	93 points
2016, 2014	92 points
2013	91 points

Wine Enthusiast

2013	92 points
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Gambero Rosso

2012, 2011	
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