# Banville Wine Merchants

## Pala

# Cannonau di Sardegna DOC Riserva



Vineyard Location: 'Is Crabilis' (Ussana)

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. After alcoholic fermentation, malolactic and refinement continues in tank where the wine rests for 3 months. Refinement then continues in 3000L oak barrels for 12 months.

## Grape varieties : Cannonau

Altitude : 150-180m ASL

Vineyard age : 45 years old

Soil : Calcareous

#### Tasting notes :

Vibrant, exuberant notes of ripe red fruits on the nose. Dry and smooth on the palate with good structure and length. Ideal food pairings include charcuterie, roasted poultry, lean red meat, and medium-aged cheeses.



#### Press Notes

Robert Parker Wine	Advocate
2015	91+ points
Wine Spectator	
2021, 2020	90 points
James Suckling	
2021, 2020,	92 points
2015, 2014	
2017	93 points
AG Vinous	
2022, 2020,	92 points
2016, 2014	
2021	91 points
2017	93 points

### Gambero Rosso

2012, 2011



www.banvillewine.com