

Pala

Stellato Nature Isola dei Nuraghi IGT



The grapes for this wine are sourced from three select rows of Vermentino in the Crabilis vineyard. Soft pressing is followed by an overnight maceration on the skins. Spontaneous fermentation is initiated by select indigenous yeasts in temperature-controlled stainless steel tanks. After fermentation, the wine remains in contact with the lees for about four months and is not filtered before bottling. On average, a limited production of 700 bottles is produced each vintage.

Grape varieties : Vermentino

Altitude : 292m ASL

Vineyard age : 45-year-old vines

Exposure : Southeast

Soil : Limestone with some clay

Alcohol : 14%

Tasting notes :

Bright yellow in color with a persistent nose of Mediterranean herbs, flowers, and summer fruits. Notes of fennel, green apple, and thyme echo on the palate. A perfect pairing with seafood and fresh fish dressed lightly with citrus.



Press Notes

James Suckling

2017 92 points

AG Vinous

2019 93 points

2014 90 points

Wine Enthusiast

2017 91 points

2014 93 points

Wine & Spirits

2016 90 points

