

## Pala

### *Soprasole Vermentino di Sardegna DOC*



Vermentino is considered indigenous to Sardegna, where it is widely cultivated and has deep historical roots. Soprasole, meaning 'above the sun', is a tribute to the stunning landscape of Sardegna—brilliant light illuminating white cliffs and emerald vineyards.

Vineyard Site: 'Is Crabilis' (Ussana)

Cellar Notes: The juice obtained from a soft pressing of the grapes is fermented in stainless steel vats with its natural yeast, at a controlled temperature of 15°. After fermentation, the wine ages in stainless steel vats with its lees for 4 months.

Grape varieties : Vermentino

Altitude : 150 - 180m ASL

Vineyard age : 45 years old

Soil : Calcareous

Tasting notes :

Bright straw yellow color with greenish reflections. Persistent floral aromas with a touch of herbaceous notes and a hint of lime. On the palate, herbs are predominant with notes of white flowers and citrus. Pair with seafood and lightly seasoned fish dishes.

### Press Notes

James Suckling

2023	90 points
2022, 2021	91 points

AG Vinous

2023, 2022	91 points
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Sustainable

