

Pala

Milleluci Nuragus di Cagliari DOC



Nuragus is the oldest grape in Sardegna and holds a special place for Pala. This variety is the hallmark of the Sardinian region, and Pala is one of the few producers dedicated to championing its unique qualities with remarkable success.

"Milleluci", meaning "one thousand lights," draws inspiration from the breathtaking beauty of Sardegna. It is the moment when the sun and sea create an extraordinary light show, capturing the essence of the terroir and history of the island.

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 yeasts at a controlled temperature of 15°. After fermentation, the wine stays in stainless steel vats with its lees for 4 months.

Grape varieties : Nuragus

Altitude : 240m ASL

Vineyard age : 50+ years old

Soil : Clayey, calcareous

Tasting notes :

Subtle white fruit and floral aromas, good intensity and persistence. Dry with good intensity and acidity. Amazing pairing with seafood.

Press Notes

James Suckling

2023, 2022,
2021

91 points

AG Vinous

2023

90 points



Sustainable

