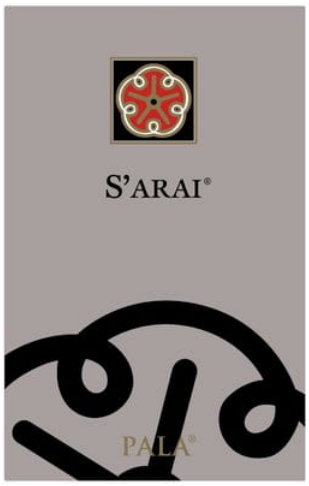
Pala

S'Arai Isola dei Nuraghi IGT

S'arai means "the plough" in the Sardo language and is the name of the single vineyard where these grapes are grown.
Cellar Notes: This wine is a blend of three autochthonous varietals: Cannonau, Carignano, and Bovale. After alcoholic and then malolactic fermentation in stainless, the wine is raised in (50% second use, 50% new) barriques for 10-12 months.



Grape varieties 40% Cannonau, 30% Carignano, 30% Bovale

Altitude 150-180 m ASL

Soil Calcareous clayey

Tasting notes

Deep ruby-red color, consisting of bright burgundy reflections. Intense and persistent aromas of spice and fruit, with notes of mature fruit and a light almond flavor on the palate. Round and soft with integrated tannins providing an overall good structure. A very elegant wine to pair perfectly with roasted game, braised meats, and flavorful cheeses.

Banville Wine Merchants

Organic www.banvillewine.com

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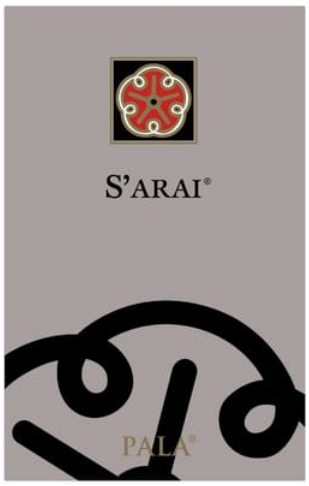

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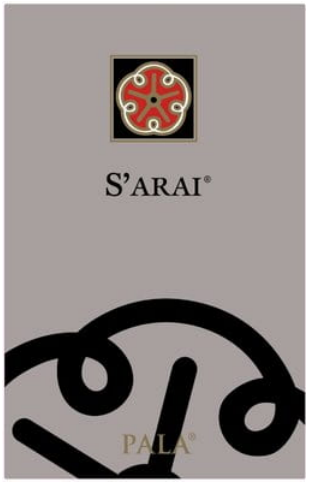

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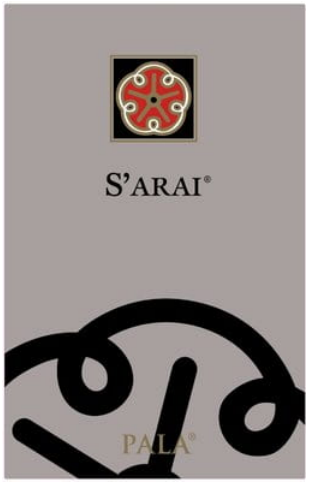

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