Pala

Entemari Isola dei Nuraghi IGT

Entemari means sea breeze in Sardinian and it is the sea breeze and salt that are the distinguishing features of many whites from Pala. Enternari is the Sardinian white with the highest ageing potential and that is why the production is limited and occurs only in the best vintages.

Grape varieties Vermentino 50%, Chardonnay 30%, Malvasia Sarda 20%

Altitude 150-180 m ASL

Soil Medium hill of calcium clay rich in texture

Alcohol 13%

Tasting notes

Bright straw color with consistent greenish brilliant streak, intense perfume and persistent fine elegance with fruity note of green apple and vegetables. Dry taste of a notable structure and depth and persistence. A pleasing softness, full and balanced.



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