

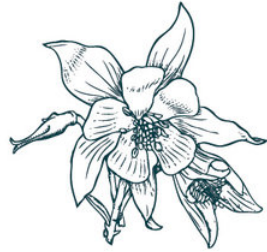
Pala

I Fiori Nuragus di Sardegna DOC

Nuragus is one of the oldest known varieties in Sardinia and is a special grape for Pala in particular. After soft pressing of the grapes fermentation takes place in temperature-controlled stainless steel tanks. The wine then rests for a few months in the vats before bottling.

Grape varieties 100% Nuragus

Soil Clayey and calcareous



NURAGUS

i fiori

PALA

Tasting notes

Pale yellow in color with green highlights. Good fruit intensity on the nose with notes of citrus and cut grass. Dry and fresh, with balanced acidity and good length on the finish. Ideal with fresh fish, flavorful shellfish dishes and nicely seasoned vegetables.

Banville
Wine Merchants



Organic www.banvillewine.com

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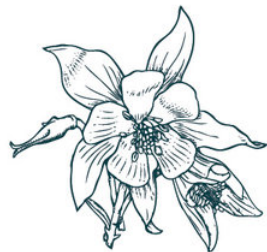
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