

## Pala

### *Stellato Nature Isola dei Nuraghi IGT*

Soft pressing followed by fermentation with select indigenous yeasts in stainless steel tanks. After fermentation, the wine remains in contact with the lees for about three months and is not filtered before bottling.



**Grape varieties** Vermentino

**Altitude** 292m ASL

**Soil** Limestone with some clay

**Alcohol** 14%



#### Tasting notes

Bright yellow in color with a persistent nose of Mediterranean herbs, flowers, and summer fruits. Notes of fennel, green apple, and thyme echo on the palate. A perfect pairing with seafood and fresh fish dressed lightly with citrus.

**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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