

Pala

Essentija Bovale

THE FACTS



COUNTRY: Italy

REGION: Sardinia

APPELLATION: Isola dei Nuraghi IGT

CEPAGE: 100% Bovale

WINEMAKING: After gentle pressing, maceration follows at controlled temperature with the addition of selected yeasts and lasts from 8-10 days. Next, the fermentation follows in stainless steel vats at a controlled temperature of 22-24°C. After a light clarification, refinement follows for about 4 months in underground cement baths.

ALCOHOL BY VOLUME: 14.0%

AGING: 3 mos barriques, 3 months stainless steel, then bottle aged

ANNUAL PRODUCTION: 550 cases

THE STORY

The Pala estate was founded in Sardinia, Italy, in 1950 and was farmed by the Pala family for three generations. This tradition continues today under the guidance of Lia Tolaini-Banville and her passion for the terroir, the indigenous grapes, and the traditions of this extraordinary island.

THE ADJECTIVES

OVERALL: Intense & mature

AROMAS / FLAVORS: Ripe plums and red cherries and dried roses

MOUTHFEEL: Structured & ripe

THE SELLING POINTS

Indigenous varietal championed by Pala

AWARDS: 92pts Vinous, 91pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Game birds, roast & braised meats, mature non-spicy cheeses

