

Pala

Stellato Vermentino



THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Sardegna

CEPAGE: 100% Vermentino

WINEMAKING: After soft pressing of the grapes, fermentation takes place in temperature controlled stainless steel vats. After fermentation, the wine remains in contact with the lees for about four months.

ALCOHOL BY VOLUME: 14.0%

AGING: 5 months of fine lees contact

ANNUAL PRODUCTION: 3,333 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: Elegant & Nuanced

AROMAS / FLAVORS: Floral notes, summer fruit, Mediterranean scrub,

MOUTHFEEL: Balanced with good depth

THE SELLING POINTS

The "five-star" wine of Pala - a must-try Vermentino!

AWARDS: 94pts Vinous, 92pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Seafood, shell fish and crustaceans

