

Pala Cannonau Centosere

THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Sardegna

CEPAGE: 100% Grenache

WINEMAKING: Temperature controlled fermentation in stainless steel tanks

ALCOHOL BY VOLUME: 13.0%

AGING: 6 months in stainless steel & concrete tanks

ANNUAL PRODUCTION: 2,300 cases

THE STORY

The Pala family began their adventure with wine in 1950 amongst the rolling, vine-covered hills of Serdiana, an idyllic village located in southern Sardinia. With mild winters and warm, dry summers, this part of Italy's second largest island is ideal for grape growing, with the traditional varietals finding a special home here. Under the guidance of Mario Pala as of 1995, the winery continues to be family-owned. The value of tradition and the innovation of modern techniques are both incorporated into the winemaking process at Pala. Pala owns six different vineyard areas with a total of 68 hectares currently under vine. Each vineyard is planted with varietals that are chosen according to the microclimate and soil type of the individual site. Pala practices organic farming in the vineyards

THE ADJECTIVES

OVERALL: Intense & fresh

AROMAS / FLAVORS: Ripe red fruits, tomato leaf, fresh violets & spice

MOUThFEEL: Dry & well-structured

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Spicy foods, charcuterie, medium-aged cheeses, roast poultry

