

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 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 & fresh

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

MOUTHFEEL: Dry & well-structured

THE SELLING POINTS

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

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

