

Pala

Elima Monica DOC Oltreluna



THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Sardegna

CEPAGE: 100% Monica

WINEMAKING: After debunching, whole berries are put into stainless steel tanks, at a controlled temperature of 21° for 40 days, with some punch downs and pump overs, frequency depends on the vintage. After alcoholic fermentation, malolactic fermentation takes place and then refinement continues in the tank where the wine rests for 3 months.

ALCOHOL BY VOLUME: 13.0%

ANNUAL PRODUCTION: 1500 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: Perfumed & herbal

AROMAS / FLAVORS: Red berries, vegetable & spicy hints with a touch of licorice

MOUTHFEEL: Fresh & well-balanced

THE SELLING POINTS

AWARDS: 93pts James Suckling, 90pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Lamb, pork dishes, medium-aged cheeses

