

Pala

Nuragus Milleluci



THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Sardegna

CEPAGE: 100% Nuragus

WINEMAKING: The must is obtained from a soft pressing of the grapes. After an initial cleaning and the addition of selected yeasts, fermentation takes place in stainless steel vats at a controlled temperature

ALCOHOL BY VOLUME: 13.0%

AGING: A few months in stainless-steel

ANNUAL PRODUCTION: 3,000 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 & persistent

AROMAS / FLAVORS: Slightly fruity aroma, good intensity and persistence. Fresh vegetable notes.

MOUTHFEEL: Fresh & intriguing

THE SELLING POINTS

Indigenous varietal championed by Pala

AWARDS: 91pts James Suckling, 90pts Vinous

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Fresh fish, flavorful shellfish, seasoned veggies

