

Pala

Vermentino Soprasole

THE FACTS

COUNTRY: Italy

REGION: Sardinia

APPELLATION: Sardegna

CEPAGE: 100% Vermentino

WINEMAKING: After harvest and gentle pressing, the wine is fermented in steel tanks

ALCOHOL BY VOLUME: 13.5%

AGING: The wine rests for a few months in stainless steel

ANNUAL PRODUCTION: 12,500 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: Bright & intense

AROMAS / FLAVORS: Intense, persistent floral and vegetable aroma with note of lime and balsamic.

MOUTHFEEL: Full with good depth

THE SELLING POINTS

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Seafood or white fish prepared with a light sauce.

