

# Pala

## Cannonau Riserva



### THE FACTS

**COUNTRY:** Italy

**REGION:** Sardinia

**APPELLATION:** Sardegna

**CEPAGE:** 100% Grenache

**WINEMAKING:** The grapes are hand harvested early in the morning and after pressing, rest on the skins at controlled temperatures for ten days. Malolactic fermentation takes place with refinement for ten months in 3000-litre French oak

barrels, followed by three more months in stainless steel vats and an additional three months in bottle.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 3 months in stainless-steel, 3 months in bottle

**ANNUAL PRODUCTION:** 4,166 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:** Deep, dark & spicy

**AROMAS / FLAVORS:** Red berries, blackberry & red cherry jam with warm spice

**MOUTHFEEL:** Rich & enveloping

### THE SELLING POINTS

**AWARDS:** 92pts Vinous

**SUSTAINABILITY:** Certified Organic, Certified Sustainable, Vegan

**PAIRINGS:** Grilled or braised meats, spicy food, and seasoned cheeses

