

# Pala S'Arai IGT

## THE FACTS

**COUNTRY:** Italy

**REGION:** Sardinia

**APPELLATION:** Isola dei Nuraghi IGT

**CEPAGE:** 40% Grenache, 30% Bovale, 30% Carignan

**WINEMAKING:** Fermentation takes place in stainless steel vats followed by a light clarification. Once the blend is assembled it is refined for about 1 month in underground cement vats.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Aged in French oak barriques (225 liters) for 8-10 mos

**ANNUAL PRODUCTION:** 550 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, Round & Soft

**AROMAS / FLAVORS:** Intense and persistent aromas of spice and fruit

**MOUTHFEEL:** Rich red fruits and light almond

## THE SELLING POINTS

**AWARDS:** 94pts Vinous, 92pts James Suckling

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

**PAIRINGS:** Roasted game, braised meats, and flavorful cheeses

