

Pala

*Cannonau di Sardegna DOC Riserva*



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.

Grape varieties : Cannonau

Altitude : 150-180m ASL

Vineyard age : 35 years old

Grape yield : 60 ql/hc

Exposure : Northeast/Southeast

Soil : Limestone and clay

Alcohol : 13.5%

Tasting notes :

Ruby red, very dark, with intense notes of red berries, blackberry and red cherry together with fine spicy notes. Elegant with smooth tannins, full-bodied and a long finish. Delicious with grilled or braised meats, spicy food, and seasoned cheeses.



Organic

Press Notes

The Wine Advocate

2015 91+ points  
2012, 2011 90 points

Wine Spectator

2012 91 points

James Suckling

2015, 2014 92 points

AG Vinous

2016, 2014 92 points  
2013 91 points

Wine Enthusiast

2013 92 points

Gambero Rosso

2012, 2011

