

Pala

Entemari Isola dei Nuraghi IGT



Entemari means sea breeze in Sardinian and it is the sea breeze and salt that are the distinguishing features of many whites from Pala. Entemari is the Sardinian white with the highest ageing potential and that is why the production is limited and occurs only in the best vintages. The grapes are pressed softly and left to macerate with the addition of selected yeasts for a few hours. Fermentation takes place in stainless steel tanks and 225l French oak barrels (barriques). At the end of fermentation the wine undergoes a light clarification and is refined in stainless steel for several months. It then rests in bottle for a few additional months.

Grape varieties : Vermentino 50%, Chardonnay 30%, Malvasia Sarda 20%

Altitude : 150-180 m ASL

Vineyard age : 35 years old

Grape yield : 45 ql/ha

Exposure : Southeast

Soil : Medium hill of calcium clay rich in texture

Alcohol : 13%

Tasting notes :

Bright straw color with consistent greenish brilliant streak, intense perfume and persistent fine elegance with fruity note of green apple and vegetables. Dry taste of a notable structure and depth and persistence. A pleasing softness, full and balanced.

Press Notes

James Suckling

2015	91 points
2014	90 points

Wine Enthusiast

2013	90 points
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