



ORGANIC
PALA
SARDINIA

MARIO PALA *owner*
ERCOLE IANNONE *winemaker*



With a 1950 inaugural harvest, Mario Pala launched his lifelong wine adventure in the rolling, vine-covered hills of Sardinia, an idyllic village in southern Sardinia. This part of the island is markedly traditional in grape selection, and the mild winters and warm, dry summers are viticulturally ideal. Under Pala's close guidance, the family-owned winery is attentive to the region's wine traditions while simultaneously embracing the modern technical innovations that maintain Sardinia's relevance within the larger wine world.



The six Estate vineyards total 68 planted hectares, and varieties are selected according to the soils and microclimates of each site. Pala uses no chemical pesticides or fertilizers. Beyond his profound respect for local wine culture, Pala is dedicated to his vines and loves the practical art of creating great wine. The fundamental simplicity of his perspective ensures the character and elegance common to the wines of this intriguing island property.

VERMENTINO "I FIORI"

Grown on a sandy, gravelly limestone hill with NE/SE exposure near the winery, and fermented in stainless. Originally named "Crabilis" after the vineyard (meaning *ancient goat shelter*), this 100% Vermentino is now called "i Fiori" (the flowers) in celebration of Sardinia's unique biodiversity; the label flower is endemic to the island.
straw-colored with greenish reflections; persistent nose of flowers with a hint of thyme; medium to full-bodied with good balance and a long, faintly briny finish; perfect with shellfish, other seafoods, and lightly-seasoned soups

VERMENTINO "STELLATO"

Meaning "full of stars," Stellato is undoubtedly Sardinia's apex Vermentino. After soft pressing, the grapes are fermented in stainless, and the wine is aged on the fine lees for about three months. The process maximizes complexity and richness while maintaining freshness and an exciting wiry nerve.
brilliant straw-yellow with an olive-green halo; floral and vegetal fragrances along with summer fruit nuances; crisp and lively with good depth and perky acidity; very well-balanced, complex and elegant, fantastic with seafood

CANNONAU "I FIORI"

Grown in Sardinia since the Neolithic period, Cannonau is one of the island's most widely planted grapes. Recent studies associate the grape, rich in phenols, with a long life, and Sardinia has one of the world's largest centenarian populations. The wine is aged eight months in stainless and concrete, and then rests several months in bottle prior to release. Harvested from the S'Acquasassa vineyard (clay and gravel), and the Crabilis vineyard (limestone and clay soils at the base/middle of the hill and sandy soils with higher gravel content towards the top).
color of melted rubies; subtle spice and mature red fruit aromas; medium-bodied with good structure and a pleasant lingering finish; this lends itself well to both white and red meats, as well as spicy foods and flavorful cheeses

CANNONAU RISERVA

Following an early morning manual harvest, the grapes are gently crushed and the wine sees a 10-day temperature-controlled maceration (on skins); the post-malo wine sees ten months in French oak, three months in stainless, and then three in bottle prior to release.
very dark ruby color; intense red berry scents with a palate of blackberry, red cherry, and spice; elegant yet full-bodied with smooth tannins; long finish; splendid with grilled or braised meats, spicy foods, and ripe cheeses



Thank you for your time and for your interest in Connoisseur wines.