

PALA

I VIGNETI

1 Tanca S'Arai

Tanca S'Arai
Municipality of Serdiana
180 m a.s.l.
Exposure: South
Soil type: limestone and clay with marnes

2 Is Crabilis

Municipality of Ussana
240 m. a.s.l.
Exposure: South, South-West, South-East, North
Soil type: limestone marnes with clay and sand

3 Costa Is Arangius

Municipality of Serdiana
140 m a.s.l.
Exposure: South, South-West
Soil type: limestone with clay

4 Benatzu Coloru

Municipality of Serdiana
170 m a.s.l.
Exposure: south
Soil type: limestone

5 San Nicolò d'Arcidano

Municipality of San Nicolò d'Arcidano
Exposure south west
Soil type: deep white sands

6 Uras

Municipality of Uras
11 m. a.s.l.
Exposure: South
Soil type: deep white sands with a volcanic bottom

7 Terralba

Municipality of Terralba
11 m. a.s.l.
Exposure: South-West
Soil type: deep white sand

8 Santa Maria

Municipality of Serdiana
161m. a.s.l.
Exposure: South
Soil type: marls and gravels.

9 Su Stani

Municipality of Serdiana
180m a.s.l.
Exposure: South
Soil type: limestone and clays

10 Cuccureddus

Municipality of Serdiana
Altezza 161m. a.s.l.
Exposure: South-West
Suolo:chalk and limestone



OUR WINES



CANNONAU DI SARDEGNA RISERVA

Denominazione Di Origine Controllata

Cannonau is one of the oldest vines in Sardinia and it's now clear its Nuragic origin which is around 1200 b.C. To the seed discovered, dated and studied by the Milan University that puts Cannonau ahead of any compared or similar grape we dedicate the label of this wine, with the shape of a Nuraghe, to the most

important one. Su Nuraxi of Barumini a small town 20 km north of our vinery is the monument symbol of Sardinia and of its ancient civilization nuragica. A world heritage site by UNESCO, for a world class site.

Grapes - Cannonau 100%.

Vineyards and training method - "Is Crabilis" (Ussana).

Age of vineyard - 45 years.

Yield - 60 quintals/hectare.

Soil type - Clayey, calcareous of medium hill rich in texture 150/180 m. above the sea level.

Vinification, Maturation, Ageing - manual harvest in the very early morning. Maceration on the skins at controlled temperature for ten days. At the end of the alcoholic fermentation the malolactic one takes place and then the refinement for twelve months in three

thousand liters French oak barrels followed by three more months in stainless steel vats and four more in bottle.

Tasting notes - Dark ruby red, almost impenetrable, intense notes of little red fruits, blackberry and red cherry jam i, together with fine spicy notes. Smooth, elegant tannins, full body, enveloping. Long finish.

Matching and service - Grilled or braised red meats; savoury, spicy main courses, seasoned cheeses.



NATURE STELLATO

VERMENTINO

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Stellato Nature way: the grapes are de-stemmed and maceration continues on its skins at a controlled temperature of 10 ° C (50° F) for a whole night. Fermentation then continues for twenty-one days. After a light filtration, the wine continues its aging in stainless steel at 15 ° C (60° F) with its fine lees with continuous battonnage

for four months. Stellato Nature is bottled with its lees without being filtered. This process will give a very long life to the wine that will continue to grow in bottle. We kindly suggest to do your own “battonnage” inverting the bottle several times in order to keep the lees that you’ll find in the bottom of the bottle in movement.

Grapes - Vermentino 100%

Vineyard - Is Crabilis, Municipality of Ussana 292 m. 970ft a.s.l.

Three selected rows from the vineyard – TOTAL PRODUCTION 700 BOTTLES

Age of the Vines - 60 years

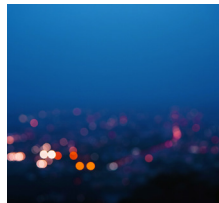
Soil type - Limestone and marnes

Exposure - South East.

Harvest - Manually in the first decade of October at 4:00 a.m. in the morning using dry ice directly in the vineyard to save freshness, to avoid oxidation, to reduce the use of the sulphites.

Tasting notes - Is a concentration of Sardinia, from thyme to rosemary, from the sea saltiness to the acacia flowers. It smells like our pane carasau bread and from the green apple to dry fruit and honey notes. The acidity is the element that will give long life to the wine. Very long finish and persistence.

Food pairings - From oysters to clams, from smoked fish to tasty seafoods dishes.





S'ARAI

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Tanca, in Sardinian language, are large tracts of land fenced, very often, by dry stone walls in areas where the stones are present. Tanca S'Arari is the name of the vineyard, the one that gives its name to the wine

which is the cru of the family. S'Arari is also one of the one hundred and forty Grand Cru of Italy, the Italian association that groups them together.

Grapes - Cannonau 40%, Carignano 30%, Bovale 30%.

Vineyards and training method - Vineyard of Tanca S'Arari (Serdiana), traditional alberello and low espalier.

Age of vineyard - 80 years

Yield - 70 quintals/hectare.

Soil Type - Medium hills, clayey, calcareous, rich in texture.

Vinification, Maturation, Ageing - Each varietal is vinified separately, after the pressing of the grapes follows the maceration at controlled temperature with the addition of selected yeasts, that lasts from 8 -10 days according to the varietal. After the maceration, the fermentation continues in stainless steel vats at controlled temperature of about 20° C. Following,

light clarification and carried out. Once assembled, the refinement goes on for about one month in underground cement tanks and then continues in French oak barriques of 225 litres for approximately 14 months. Then the wine is bottled to finish refinement in 3/4 months.

Tasting - Deep intense ruby red colour with light garnet reflections, very clear. Intense persistent aroma with prevailing notes of mature fruit with light almond taste. Dry and soft with a good structure, smooth and enveloping.

Matching and service - Game birds, roast and braised meats, mature non-spicy cheeses. Serve at 18°/20° C. uncorking one hour before pouring, or in a decanter.



ENTEMARI

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Entemari means seabreeze in Sardinian language and it's the sea breeze and salt the distinguishing feature of many whites from Pala.

Entemari is also the Sardinian white wine with the highest ageing potential, that's why its production is limited and occurs only in the best vintages.

Grapes - Vermentino 50%, Chardonnay 30%, Malvasia Sarda 20%.

Vineyards and training method - Vineyards "Is Crabilis" (Ussana) and "Acquasassa" (Serdiana), alberello and low espalier.

Age of vineyard - From 20 to 60 years depending on the varietal.

Yield - 45/50 quintals/hectare.

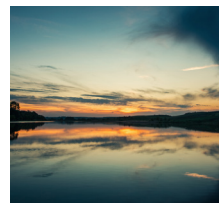
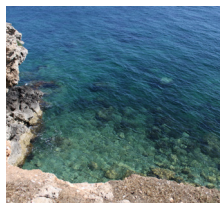
Soil Type - Medium hill, clayey, calcareous, rich in texture, 150/180 m above sea level

Vinification, Maturation, Ageing - The grapes, after a soft pressing, are left to macerate with the addition of yeasts selected in our own vineyards for a few hours. After the racking off, the must continues to ferment in stainless steel vats. At the end of the

fermentation, the wine undergoes clarification and then goes on with the refining in stainless steel with its fine lees for twelve months, afterwards it is bottled and refined for some months in the bottle, before being put on the market.

Tasting - Lively and deep straw colour with greenish brilliant stripes, intense and persistent aroma, fine and elegant with fruity notes of unripe apple and vegetables. Dry taste, important structure, depth and persistence. Enjoyably soft, full and balanced.

Matching and service - Lean starters, quite dry soups with not too much savory sauces, risotto and grilled fish or in a light sauce. Serve at 11/13° C, uncorking the bottle right before pouring.





ASSOLUTO

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Assoluto means absolute and absolute is the Nasco wich is absolutely Sardo (Sardinian), that's why we gave this name to the wine. Assoluto is the wine for the friends. Traditionally a glass of nasco was offered

to the visiting guests in each family and at Pala family too. To make it fresher than the traditional one, we added a bit of Vermentino passito in the same way.

Grapes - Nasco 80%, Vermentino 20%.

Vineyards and training method - Vineyard Is Crabilis (Ussana) and Benatzu Coloru (Serdiana) low espalier, traditional alberello.

Age of vineyard - 40 years.

Yield - 35/40 quintals/hectare.

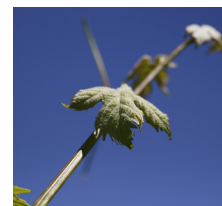
Soil Type - Medium hill, clayey, calcareous, rich in texture, 150/180 m. above sea level.

Vinification, Maturation, Ageing - The grapes are dried naturally at the vineyard on the plant for 15 days. At the gathering of the grapes follows the vinification at controlled temperature with the addition of selected yeasts. After the over-ripening, the fermentation takes place in small stainless steel vats at a controlled temperature of around 20° C. After a light clarification,

the wine is left to rest for a few days. The refinement lasts six months in stainless steel and then the wine is bottled six months before being put on the market, to complete the finishing process.

Tasting - Golden colour with an antique brilliance. Full and intense aroma with evident notes of ripe fruit, dried fruit and honey. Soft concentrated taste, decidedly sweet but balanced with a pleasant almond final taste, a good olfactory persistence.

Matching and service - Pastries with an almond or walnut base, mildly spicy cheeses. Serve at 10°/12° C. uncorking the bottle right before pouring.



ESSENTIJA

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Essentija (pronounce as essential without final l) is essentially a Bovale (sardo), that's why we gave this name to the wine. We've been the pioneers of the varietal that was about to be abandoned in the central western coast of Sardinia were is usually planted in

Grapes - Bovale 100%.

Vineyards and training method - Vineyard of Terralba, Uras and San Nicolò Arcidano, traditional alberello ungrafted.

Age of vineyard - Ranging from 80 to 130 years, depending on the plot.

Yield - 40 quintals/hectare.

Soil Type - white sandy dunes 11 m above sea level.

Vinification, Maturation, Ageing - After the pressing of the grapes, follows the maceration at controlled temperature with the addition of yeasts selected in our own vineyards, that lasts 8-10 days. After the maceration, the fermentation continues in stainless steel vats at controlled temperature of about 22/24° C. Light

white sands very close to the beach in old pre-phill-oxera vines (ungrafted). The Uras vineyard after six meters of white sands has a bottom of volcanic soil.

clarifications are then carried out. The wine is let to rest for a few days. The refinement then goes on for about four months in underground cement-inox tanks and continues in new French oak barrels of 1000 litres for two years and then again in stainless steel for two months. Then the wine is bottled to finish refinement in 3/4 months

Tasting - Deep, intense ruby red colour with light garnet reflections, very clear. Intense persistent aroma with prevailing notes of ripe fruit, mainly plum. Dry and soft taste with a good structure, smooth and enveloping.

Matching and service - Game birds, roast and braised meats, mature non-spicy cheeses. Serve at 18°/20° C. uncorking one hour before pouring in a decanter.





STELLATO

VERMENTINO

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

It's been almost fifteen years since at Pala, we decided to add a new Vermentino to the classic Vermentino Sopsasole (at that time it was called Crabilis, like the vineyard, then I Fiori). He had to break the mold, to compete with the minerality of the north but have

more depth and Mediterranean aroma, being an outsider anyway, and so we thought the name. Stellato, not only the sky, but as well as those restaurants that respect tradition and daring to innovate and become Stellati, precisely.

Grapes - Vermentino 100%.

Vineyards and training method - "Is Crabilis" (Ussana), low espalier.

Age of vineyard - 60 years.

Yield - 65 quintals/hectare.

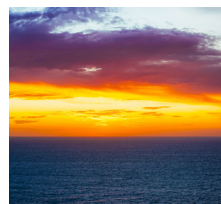
Soil type - Sandy and clayey-calcareous rich in pebbles, medium hill, 150/180 m. above sea level.

Fermentation, Maturation and Ageing - The must obtained by the soft pressing of the grapes after a first clean and the addition of selected yeasts ferments in stainless vats at a constant temperature of 12° C. Having completed fermentation, the wine remains in

contact with the fine lees for about four months at the end of which, after cleaning, it is bottled.

Tasting - Intense straw yellow colour with greenish tinges, brilliant. Intense, lingering aroma with vegetable and floral fragrances of Mediterranean scrub and summer fruits. Pleasant nose-palate harmony, warm and full of good depth and perky acidity, balanced.

Matching and service - Seafood in general, shell fish and crustaceans; fish with delicate meat also flavoured with light sauces, dry and liquid soups with not excessively spicy seasonings. Serve at 12° C, uncorking the bottle at the moment of pouring.



THESYS

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

It's not just a thesis (theory) that Bovale is a native varietal of Sardinia, is confirmed not only from its capacity to get adapted to the Terroir but is also confirmed by the wilder version of this grape that still

grows in the forest of the center of the island like Monte Arci a volcanic mountain on the back of our vineyards.

Grapes - Bovale 80%

Vineyards and training method - Uras, traditional alberello (bovale) ungrafted

Soil type - White sands not far from the sea for the Bovale 9 m.a.s.l.

Age of the vines - 70 years Bovale

Yield - 45 quintals/hectare

Vinification, Maturation, Ageing - Manual harvest early in the morning. Macerations on the skin at a controlled temperature for ten days. After alcoholic

fermentation the malolactic one takes place and then the refinement for three months in new wood followed by three months in bottle.

Tasting - Dark ruby dark red, intense note of little red fruits, plum and morello cherry jam together with spicy hints of leather, black pepper and roasted coffee. Elegant, smooth tannings, great body, enveloping. Very persistent.

Matching and service - Grilled or braised red meats, savoury and spicy main courses, seasoned cheeses.





CHIARO DI STELLE

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

For a long time the idea of producing a rosé only as complement of the range we did not like, presumptuously, we wanted to make a rosé that was able to revive the old tradition of Sardinian rosé, with an eye to modernity.

Chiaro di Stelle, starlight in Italian, the rosé that has enthralled even France (winner of Rosé du Monde, Bordeaux).

Grapes - Monica 40%, Carignano 30%, Cannonau 30%.

Vineyards and training method - Vineyards of Benatzu Coloru (Serdiana); traditional alberello, low espalier.

Age of vineyard - 30 years.

Yield - 70 quintals/hectare.

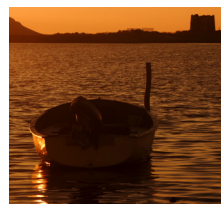
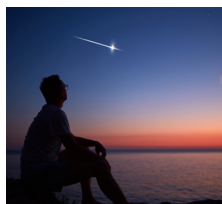
Soil type - Clayey, calcareous rich in pebbles or sandy, medium hill, 150/180 m. above the sea level.

Vinification, Maturation, Ageing - Rosé vinification of the grapes with partial maceration of the skins for a few minutes, after which follows a light cleaning of the must with sedimentation. The fermentation follows at a constant temperature of 16° C for two weeks

in stainless steel vats. A light filtering precedes the bottling carried out when the wine is still young to preserve aroma and freshness.

Tasting - Brilliant salmon rosé colour. Aroma of little red fruits: cherry, raspberry, blackberry with floral notes and a little salinity. Elegant and intense bouquet. Suave flavour, with a pleasant nose-palate harmony and nice acidity. Good structure and persistence.

Matching and service - As an aperitif, with fried seafood or vegetables. Meat based delicate starters or seafood starters with sauce. Seafood risotto or with vegetables and light main courses. Serve at 12° C, uncorking at the moment of pouring.



SIYR

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Siray is the beginning SIYR continues the with a pure expression of a varietal that is in Sardinia since almost a thousand years and it's the expression of our specific

terroir since Pala is producing this varietal for over 75 years.

Grapes - Carignano 100%.

Vineyards and training method - Tanca S'Arai (Serdiana), low espalier.

Soil Type - Medium hill 150/180 m. a.s.l. calcareous, clayey, rich in texture.

Age of vineyard - 40 years.

Yield - 60 quintals/hectare.

Vinification, Vinification, Maturation - Manual harvest in the very early morning. Maceration on the skins at a controlled temperature for ten days. After the alcoholic fermentation the malolactic one takes

place and then the refinement in second/third passage wood for eight months, followed by three more months in bottle.

Tasting - Dark ruby red, almost impenetrable, intense aroma of little red fruits, blackberry and red cherry jam together with spicy hints of pepper and leather. Smooth tannins, great body, enveloping. Very persistent.

Matching and service - Grilled or braised red meats, savoury and spicy main courses, seasoned cheeses.



SOPRASOLE

VERMENTINO DI SARDEGNA

Denominazione Di Origine Controllata



Vermentino is the most modern of the Sardinian vines, it has been part of the heritage of this island in the middle of the Mediterranean for four hundred years. Thinking about Vermentino means thinking about Sardinia, which has become his land of choice, his homeland. As happens in the vineyards that the Pala family has cultivated since 1950, always using the same clone, reproduced and adapted in these limestone hills overlooking the sea of the Gulf of Cagliari. Soprasole is the Sardinia of brilliant light, of white cliffs, hills, emerald-colored vineyards as well as the

waters of its sea in the light of the sun that caresses them... Soprasole is the blue night full of sparks and lights of memorable evenings; it is memories of walks on the beach scented with a thousand Mediterranean essences. It is a kite flying on the beach lost in the immense blue of the sky... it is the elegance and glamour of the most beautiful evenings. Soprasole is closing your eyes and finding yourself in Sardinia. *The image on the label is a work of art signed by Maria Jole Serrelli made with threads and fabrics that tell the traditions, terroir, modernity of Sardinia.*

Grapes - Vermentino 100%.

Vineyards and training method - Vineyard "Is Crabilis", low espalier.

Age of vineyard - 35 years.

Yield - 80/90 quintals/hectare.

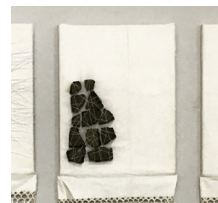
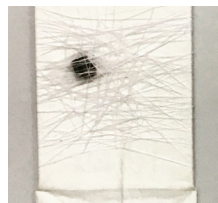
Soil Type - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

Vinification, Maturation, Ageing - The must obtained from a soft pressing of the grapes, after a first cleaning and the addition of selected yeasts, is left to ferment in stainless steel vats at a controlled temperature of 15° C. At the end of fermentation, after a light clarification it is put to rest for a few months in stainless steel vats, after this period it is possible to

proceed with the bottling.

Tasting - Straw colour with greenish reflections, bright. Intense persistent floral and vegetable aroma with note of lime and balsamic. At the palate the vegetable notes are predominant, smooth and full with good depth and well balanced, with a long persistent aftertaste.

Matching and service - Seafood dishes in general, delicate fish seasoned with a light sauce, dry and liquid soups which are not too savoury. Serve at 10°/12° C. uncorking at the moment of pouring.



MILLELUCI

NURAGUS DI CAGLIARI

Denominazione Di Origine Controllata

Nuragus is the oldest vine in Sardinia, according to recent excavations even wild, according to others introduced by the Phoenicians in 2,500 BC through the port and the city of Karalis, present-day Cagliari. Today it is very rare to the point that there are still very few producers to process it. For Pala it is almost a member of the family, as well as being the local grape variety per excellence. He is the son of southern Sardinia, of the hills of Serdiana, sometimes marly and sometimes limestone, accustomed to hot summers, the sun's Milleluci and reflections

Grapes - Nuragus 100%.

Vineyards and training method - Vineyard "Acquasassa" (Serdiana) and "Is Crabilis" (Ussana); low espalier, traditional alberello.

Age of vineyard - 45 years.

Yield - 90/100 quintals/hectare.

Soil Type - Clayey, calcareous, poor in texture in medium hills.

Vinification, Maturation, Ageing - The must obtained from a soft pressing of the grapes, after a first cleaning and the addition of selected yeasts, is left to ferment in stainless steel vats at a constant temperature of 15° C. At the end of fermentation, after a light clarification, it is put to rest for a few months in stainless steel vats, after this period it is possible to proceed

on the sea, as well as the wind rich in salt. Stubborn and gentle, with a rough note, like Sardinians. Milleluci will tell you about this, its Sardinia, its terroir, its history... a boat ride just when the sun and the sea offer a wonderful light show. He will dress to take you to the restaurant among the Milleluci of the city but he will always tell you about his Sardinia, this land overlooking the sea and its scents.

The image on the label is a work of art signed by Maria Jole Serrelli made with iron wire and represents father and son fishermen.

with the bottling.

Tasting - Pale straw colour with greenish streak and reflections. Slightly fruit aroma, good intensity and persistence. Fresh vegetable notes. Dry and fresh taste, good intensity and acidity. Medium nose-palate persistence.

Matching and service - Lean fish starters, soup with shellfish, boiled fish and lightly seasoned main courses. Serve at 10°/12° C. uncorking at the moment of pouring.



OLTRELUNA

MONICA DI SARDEGNA

Denominazione Di Origine Controllata

There are no studies on the Monica vine capable of identifying its exact origin. What is certain is that it was brought to Sardinia and planted in 1400 by the Camaldolese monks around their monasteries. From here, grapes of the monks, grapes of monks and then Monica ... many theories, many memories of other vines that the character of Sardinia has transformed and adapted. Today Monica is a perfectly integrated son of Sardinia, the south-eastern part is his land of choice... and therefore at home in the Pala family. Oltreluna has the spirit and character of Sardinia

where the vine lives and breathes, but retains a small and intriguing memory of its mysterious origin. Kind like its name, but extraordinarily complex like the land that hosts it. It is the moon that is reflected on a silver sea in the blue of the night, it is a journey that has begun and is always evolving... it is thinking about the character of wild Sardinia with an extraordinary and elegant versatility.

The image on the label is a work of art signed by Maria Jole Serrelli, it is the aroma of wine that sublimates in heaven.



Grapes - Monica 100%.

Vineyards and training method - Vineyards of "Benatzu Coloru" (Serdiana), traditional alberello.

Age of vineyard - 30 years.

Yield - 70/80 quintals/hectare.

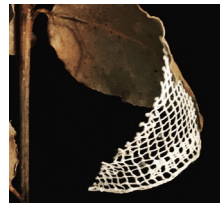
Soil Type - Clayey, calcareous with poor texture.

Vinification, Maturation, Ageing - After pressing the grapes are left to macerate with the addition of selected yeasts at a controlled temperature of 22°/24° C. for at least five days. After the racking off the fermentation continues at controlled temperature in stainless steel vats. At the end of fermentation, after light clarifications, the refinement continues for about six months in cement underground tanks and in the

bottle for 2/3 months.

Tasting - Intense ruby red colour with violet hints, very clear. Very intense, with vegetable and spicy hints, light liquorice nuance. Dry and smooth to the palate, enjoyably fresh, well balanced and harmonious, good nose-palate persistence.

Matching and service - Lean starters, dry and liquid soups even with savoury sauces, grilled and pan cooked meat, goat and sheep medium seasoned cheeses.



CENTOSERE

CANNONAU DI SARDEGNA

Denominazione Di Origine Controllata

Cannonau is the King, the Prince and the Vassallo of Sardinia... its origin is controversial and the daughter of a thousand bell towers. A thousand theories never confirmed that give it as imported by the Spaniards on the island during their dominion around 1400 and instead the studies confirmed and only quietly disclosed on Cannonau seeds found in a nuraghe and dated 1200 BC which confirm its Sardinian origin, true. It is certainly part of the Grenache grape family, but it is certainly different from stating that it is the father-family just as it is true that all children are unique and never the same. Centosere is Cannonau di Sardegna, son of Sardinia, proud, strong and at the same time gentle and elegant, determined. It makes you slowly discover the scents

Grapes - Cannonau 100%.

Vineyards and training method - Vineyard "Is Crabilis" (Serdiana) and "Acquasassa" (Ussana), low espalier, traditional alberello.

Age of vineyard - 40 years.

Yield - 80 quintals/hectare.

Soil Type - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

Vinification, Maturation, Ageing - The grapes, after a soft pressing are left to macerate with the addition of selected yeasts for about 6/7 days. After the maceration, the fermentation continues at a controlled temperature. At the end of the fermentation the refinement continues in cement and stainless steel tanks for about

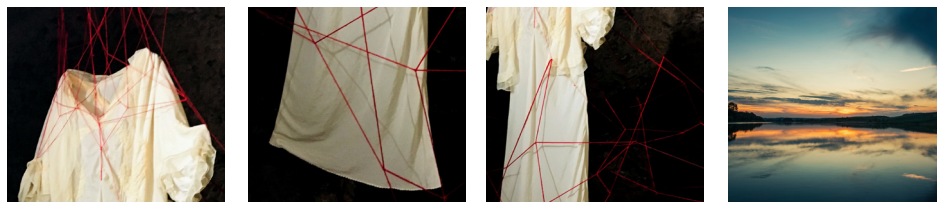
of myrtle, a walk in the woods of Sardinia, a berry of strawberry tree and that sudden gust of wind full of salt from the sea, which on the island is never far away, which pricks your nose like the black pepper and that comes to you even when you are up in the mountains. Centosere is a gentleman, a gentleman in an evening dress who accompanies you around the world, capable of sharing an important and elegant evening with you and others... Centosere is a gentleman who, proud, at a table overlooking the Eiffel Tower of Paris or Central Park, he answers firmly "Yes" when asked "are you Sardinian?".

The image on the label is a work of art signed by Maria Jole Serrelli. Elegance.

six months, afterwards it is bottled and refined for 2/3 months in the bottle, before being put on the market.

Tasting - Intense ruby red colour with violet hints, very clear. Very intense, fresh and immediate aroma with notes of ripe red fruits and vegetables. Dry and smooth to the palate, good structure and nose-palate persistence.

Matching and Service - Cold meats starters, main courses with savoury seasonings, white and lean red meat, medium seasoned cheeses. Serve at 16°/18° C. uncorking at least 30 min before pounding.





SILENZI ROSSO

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Sardinia is a large island and is called “almost a continent” because the concentration of landscapes: planes, mountains with snow, deserts, forests and Silences (Silenzi). In the production philosophy wines of the highest quality, recognized by numerous awards. Oscars for all the occasions.

Grapes - Carignano, Monica.

Vineyards and training method - Our own vineyards trained with traditional alberello and low espalier.

Age of vineyard - from 20 years up.

Yield - 70/80 quintals/ hectare.

Soil Type - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

Vinification, Maturation, Ageing - Maceration at controlled temperature with the addition of selected yeasts. After the maceration, light clarification are carried out, follows the refinement in stainless steel vats and in the bottle.

Tasting - Lively ruby red colour, violet reflections. Intense aroma with notes of red fruits. Dry and soft

taste with a good lingering.

Matching and service - Main courses and lean red meat, medium seasoned and fresh cheeses. Serve at 16°/18° C.



SILENZI BIANCO

ISOLA DEI NURAGHI

Indicazione Geografica Tipica

Sardinia is a large island and is called “almost a continent” because the concentration of landscapes: planes, mountains with snow, deserts, forests, and Silences (Silenzi). In the production philosophy wines of the

highest quality, recognized by numerous awards. Oscars for all the occasions

Grapes - Vermentino 50%, Nuragus 50%.

Vineyards and training method - Our own vineyards trained with traditional alberello and low espalier.

Age of vineyard - From 20 years up.

Yield - 100/110 quintals/hectare.

Soil Type - Clayey, calcareous of medium hill rich in texture 150/180 m. above sea level.

Vinification, Maturation, Ageing - Soft pressing of the grapes, followed by fermentation at controlled temperature. After light clarification, it is refined in stainless steel and in the bottle.

Tasting - Pale straw colour with greenish reflections, medium intensity, lingering with floral and fruity notes.

Matching and service - Fish starters, main courses and fish in general. Serve at 10°/12° C.

