

s'arai isola dei nuraghi IGT

description:

S'Arai means "the plough" in Sardinian dialect. It is also the name of the single vineyard where this cru comes from. It is made from the typical blend of three of Sardinia's native varieties; Cannonau, Carignano and Bovale. 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. The wine is then aged in French oak barriques (225 liters) for 8–10 months.

region:



sardegna

producer:

Pala

grape varieties:

40% Cannonau, 30% Carignano, 30% Bovale

altitude:

150–180m A.S.L.

soil:

Medium calcium clay hills which are rich in texture

alcohol:

13.50%

tasting notes:

Deep ruby-red color, consisting of bright burgundy reflections. Intense and persistent aroma of spice and fruit, with notes of mature fruit and a light almond flavor on the palate. Round and soft with integrated tannins providing an overall good structure. A very elegant wine to pair perfectly with roasted game, braised meats and seasoned cheeses.



The
WINE
ADVOCATE

2003 S'arai

92 points

International Wine Challenge '06, London,

Bronze Medal

International Wine Competition at Vinitaly '06, Verona

Grand Mention Award

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