

stellato vermentino di sardegna DOC

pala
sardegna

Stellato means “full of stars” in Italian and is considered the “five-star” wine of Pala. After soft pressing of the grapes, fermentation takes place in stainless steel vats. After fermentation, the wine remains in contact with the fine lees for about 3 months.

grape varieties:

Vermentino of Sardinia

altitude:

150–180m A.S.L.

soil:

Sand and clay, rich in pebbles, medium hill

alcohol:

14.00%

tasting notes:

Intense straw-yellow color with olive-green hues and lingering aromas of both floral and vegetal fragrances, including nuances of summer fruit. A wonderfully pleasant nose-palate harmony, crisp and lively with good depth and perky acidity. A very well-balanced, complex and elegant white to serve best with all types of seafood.

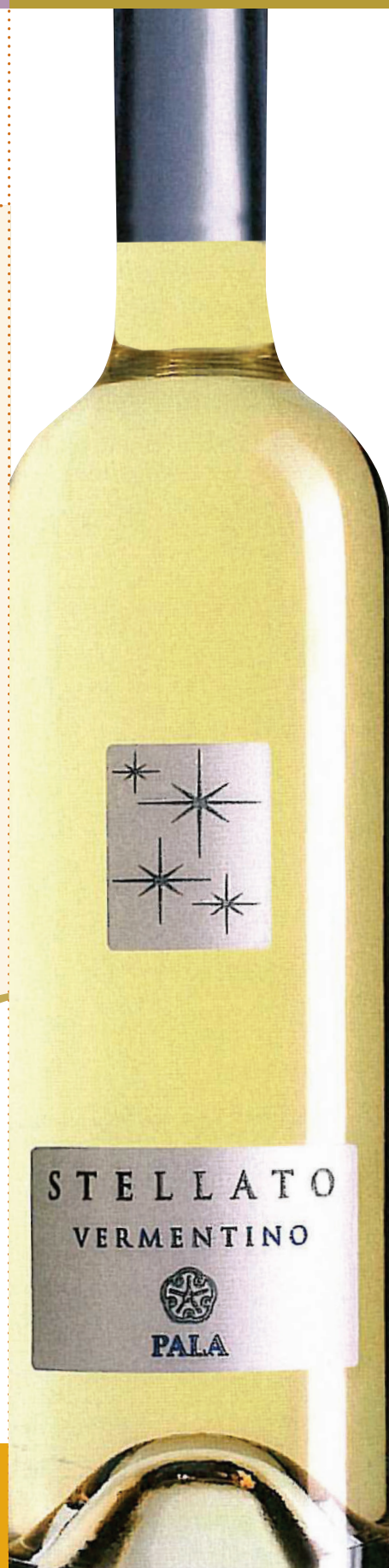
International Wine Competition at Vinitaly '06, Verona

Grand Mention Award

Decanter Magazine World Wine Awards

2008 Stellato

Bronze Medal



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