

Shardana and Pala

Invites you to a
Sardinian Wine Tasting Dinner
with Fabio Angius of Pala

Monday, 3th October 2011 from 7.00 pm

Cost £ 50 per person



Food by Cinzia and live Sardinian music by Luca Scalas

Pala, which has gradually passed from bulk quantities, destined above all to other bottling companies, is now a modern concern that stands out for the sheer quality of its products. Its wines are the fruit of vineyards that are cultivated in line with traditions but always with a modern outlook; respect for man and the environment are the basis for a modern, functional winegrowing concern with the best equipment and the ability to respect the characteristics of the wine, the grapes, and the soils in which they grow. Care for the finished product also means care in terms of distribution, which is reserved to wine enthusiasts and experts who are able to appreciate the quality and characteristics of Pala wines, selecting them for their tables, in restaurants, or in wine shops. For a special evening with friends or even just because, according to Pala, wine is for living. **Wine, life!**

Welcome Aperitivo

Cicchetti misti (Small bites):

Grey mullet roe with celery hearts and extra virgin olive oil crostini

Little chard fritters

Baked mussels staffed with fresh herbs bread crumbs

Puff pastry bites stuffed with tomato mozzarella and capers

With a glass of Silenzi Bianco 2010 Pala

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Pesce spada affumicato di Carloforte

Smoked swordfish carpaccio served with rocket salad, Sardinian bread and lemon dressing

With a glass of Vermentino I Fiori 2010 Pala

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Fregola e vongole

Sardinian semolina pasta verace clams and saffron sauce

Malloreddus alla Campidanese

Dry Sardinian gnocchi with fennel seed and pork sausages slow cooked on tomato sauce

With a glass of Entemari 2006 Pala

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Costolette di agnello arrosto

Roasted lamb cutlets with minty broad beans and roasted potatoes

With a glass of S'arai 2007 Pala

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Sardinian cheese fritters served with bitter honey & White myrtle mousse

With a glass of Assoluto 2005 Pala

SILENZI 2010 ISOLA DEI NURAGHI I.G.T. Vermentino 50%, Nuragus 50%.

Vinification The must obtained from the soft pressing of the grapes is left to ferment in stainless steel vats at a constant temperature of 15° C. After a light clarification it is allowed to rest for a few more months in the stainless steel vats, after which the bottling can proceed.

Tasting - it's a pale straw colour with greenish reflections, its taste is predominately vegetables notes, fresh and of a good intensity

I FIORI VERMENTINO DI SARDEGNA D.O.C. 2010 Vermentino 100%.

Vinification The must obtained from the soft pressing of the grapes and 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.. The fermentation ended, after a light clarification it is allowed to rest for a few months in the vats. After which it is possible to proceed with the bottling. **Tasting** - Straw coloured with brilliant greenish reflections. An intense persistent floral and vegetable perfume with note of thyme and balsamic. It's taste is predominately vegetable notes hot and full with good depth and balance, with a long persistent aftertaste

ENTEMARI 2006 ISOLA DEI NURAGHI I.G.T. Vermentino 50%, Chardonnay 30%, Malvasia Sarda 20%. **Vinification**, The grapes by way of pressing softly are left to macerate with the addition of selected yeasts for a few hours. In succession at the separation of the grape skins from the juice, the fermentation is left to settle in vats of stainless steel and French oak barrels of 225 litres (barriques). At the end of fermentation the wine undergoes a light clarification and it's refinement follows in stainless steel until the month of February. After this period it is bottled and left for a few more months before being put into commerce.

Tasting - Bright straw colour 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.

S'ARAI 2007 ISOLA DEI NURAGHI I.G.T Cannonau 40%, Carignano 30%, Bovale 30% **Vinification** Every vineyard becomes 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 vineyard. The maceration terminated, the fermentation follows in vats of stainless steel at a controlled temperature of about 22/24° C. After the fermentation follows a light clarification. The wine is then allowed to rest for a few days before it is possible to assemble the product obtained in variable percentages from year to year. After the assembly follows the refinement for about one month in underground cement baths. It is then ready to continue in French oak barrels (barriques) of 225 litres for approximately 8/10 months. After which period it is bottled and left for a few more months before being put into commerce.

Tasting - Deep ruby red colour and consisting of light very clear burgundy reflections. Intense persistent perfume with preponderous notes of mature fruit with light almond taste. Dry taste and soft with a good structure, hot and embracing.

ASSOLUTO 2005 ISOLA DEI NURAGHI I.G.T. Nasco 80%, Vermentino 20%.**Vinification** The grapes are dried naturally at the vineyard on the plant for 15 days. After the gathering of the grapes follows the vinification at controlled temperature with the addition of selected yeasts. Maturation over, fermentation follows in small vats of stainless steel at a controlled temperature of around 20°. A light clarification follows the termination of fermentation after which the wine is left to rest for a few days. The refinement follows for six months in stainless steel and is then placed in bottles for another six months to complete the process of refinement. **Tasting** - Golden colour of an antique brilliance. A full and intense aroma with evident notes of mature fruit, dried fruit and honey. A soft concentrated taste, decidedly sweet but balanced with a pleasant almond tasting finale; a good olfactory persistence

Shardana Order Form

A DISCOUNT OF 10% WILL BE APPLIED ON THE NIGHT FOR 6 BOTTLES

OR MORE

Name:

Address:

Postcode:

Telephone:

Email Address

Silenzi Bianco 2010 £ 9.35

Vermentino I Fiori 2010 £ 12.35

Entemari 2006 £24.50

S'arai 2007 £27.70

Assoluto 2005 £ 24.50

Contact Jonathan or Cinzia @ 01483560752