SANTA MARIA LA PALMA



Year Founded: 1946

Region: Sardinia, Italy

Owners: The Grower Families

Known For: Celebrating the grapes that have been a part of the Sardinian landscape since antiquity.

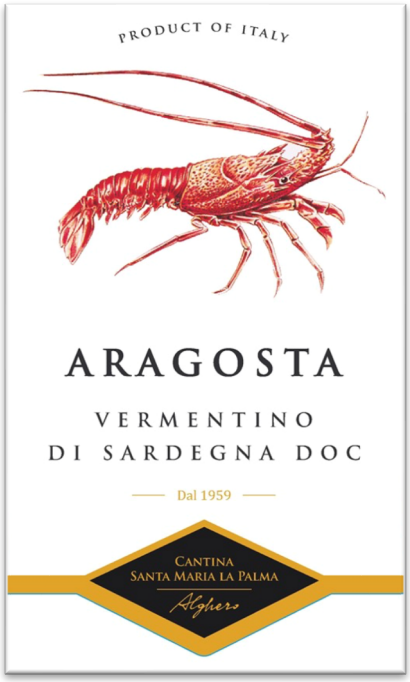
Fun Fact: Cantina Santa Maria La Palma employs an underwater wine cellar to age some of their wines!

At Santa Maria la Palma, there are no counts, barons or marquises. Instead, there are numerous families of humble winemakers. Fifty years ago, these winemakers were allocated a series of uncultivated plots near the city of Alghero. Rather than a silver spoon, they had strong arms, straight backs, passion and commitment. Together, they tilled the soil and planted the vines. Working side by side, they harvested the grapes and built a cellar complex. These plots were ideal for vines, with great soil, plenty of sun and the sea nearby. They chose the grape types they wanted to grow, combining some well-known names with some lesser-known jewels. Today, 326 growers contribute to the winery. We are the children and grandchildren of those who first tilled those clods of earth, with their own hands, many years ago.



Aragosta Spumante

100% Vermentino from selected vineyards surround Alghero. The selected vineyards, are located in the oldest area around Santa Maria la Palma. Soft pressing, first cold fermentation -13°C- for two weeks. This sparkling wine is made in autoclave with the Martinotti-Charmat method, for a total period of 1 month. Batonnage sur lie until bottling – from a minimum period of two months onwards. Dead straw-yellow with a fine and persistent perlage. Intense and flowery perfume with hints of white pulp fruits and with a pleasant smell of bread crumb. It results fresh, elegant with an ending long and persistent flavor.



2025 Aragosta Vermentino

100% Vermentino di Sardegna. Lobster is the symbol of Algherese gastronomy and finds its ideal combination in this white wine made from Vermentino di Sardegna grapes. It is left 15 days fermenting in stainless steel containers at controlled temperature. Ageing is done in bottle for 30 days. It goes well with fish dishes and in particular with shellfish.

"Simple peach skin, rosewater and Rainier cherry aromas follow through to a fresh and generous palate with light flavors and a clean, concise finish." - James Suckling

Akènta 'Sub' Extra Brut



Akènta Sub, the Underwater sparkling wine. A limited number of bottles of Akènta sparkling wine are selected for underwater refinement, made at about 40 meters deep in the waters of the sea in front of the coasts of the Porto Conte Natural Park2 months in autoclave with the Martinotti-Charmat method. This is followed by aging on the seabed of the Costa Corallo in the bottle, at a depth of about 40 meters for 8-10 months slowly, at a constant temperature and in the absence of oxygen and light. When Akènta Sub sees the light and oxygenates in the glass, with its fine, elegant and persistent perlage, it tells us about its journey in a taste of unique intensity. Produced in limited numbers, it is a wine of the highest quality and exclusivity, ideal for enthusiasts and admirers and for a very special, unforgettable gift. Each bottle is a work of art, a unique piece designed by the sea. Absolutely Irreplicable.



2025 Akènta Vermentino

100% Vermentino from the best selected parcels with direct sea exposure on limestone soils primarily north of Alghero. After the harvesting, the must is left fermenting in stainless steel containers at approximately 15°C. Aging is done in two steps: in the first month, it is left on the lees and at a later time it's stored in stainless steel container, after it is stored in bottle for another 1 month. Straw-yellow with greenish reflexes. Fresh aroma that resembles ripe apple. It has a dry, fresh and slightly fizz taste as well as an almond aftertaste. It pairs perfectly with both simple and complex meals as starters, fish or seafood.

90 Points – James Suckling – "*Round and fruit-driven with apples, white peaches and sweet spices. Medium-bodied with fresh acidity. Creamy texture and a delicious finish.*"



2024 Le Bombarde Cannonau

Cannonau (known as Grenache in other parts of the world) and Monica di Sardegna. A full-bodied red from Sardinia overflowing with fruit: plums, red berries, and prunes. Its delightful richness beautifully sets off all sorts of decadent, meaty cuisines. Le Bombarde wine takes the name from the beach where, even today, we find vineyards of red grapes such as Cannonau and Monica di Sardegna. The cannons, represented on the label, are the symbol of the defense and the pride of the Sardinian coastal territory, that over the centuries has suffered invasions by various dominations including the Aragonese and Spanish. They are the emblem of the strong and determined character of these grapes.

90 Points – James Suckling – *"A medium-bodied red with cherries and red berries on the nose. Straightforward and mellow with a fruity finish."*