



TANCA SU CONTI

CLASSIFICATION

Cannonau di Sardegna DOC riserva

MEANING OF THE NAME

Sa Tanca de su Conti is a plot of land located in the municipality of Senorbi owned and named after a noble family.

DESCRIPTION

The intense ruby red color tending toward garnet, characteristic of Cannonau, and the broad and complex scent invite you to taste this magnificent wine, highly appreciated by passionate Cannonau connoisseurs. A harmonious, dry, sapid and persistent taste to win the praise of expert evaluators.

VINEYARD

Alberate vine technique, density of 5,000 plants/ha.
Production about 60 qq/ha.

WINE TECHNIQUE

The Cannonau grapes are selected, collected and taken to the press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is then transferred to temperature-controlled (18°-20°C) containers to begin fermentation, lasting approximately 10 days. The wine is transferred to French oak barriques for 12 months after which the is is bottled and refined for another six months.

TASTING

We strongly suggest to let the wine breath in a decanter to soften the tannins before drinking, minimum 1-2 hours.

SUGGESTED WINE GLASS

Broad bowl wine glass.

FOOD-PAIRING

Roasts (baby suckling pig and lamb), game , medium-seasoned and seasoned cheeses.



Red ruby



Pleasant, characteristic



Dry, sapid, warm
and persistent, characteristic

GRAPES

100% Cannonau di Sardegna DOC

SERVING TEMP.

18°-20° C.

ALCOHOL CONTENT

15 % vol

REFINEMENT

minimum 6 months in bottle

SOIL

hillside with loose and poor soil

BOTTLE SIZE

lt 0,75

AGEING

12 months in Oak barriques



SIMIERI

CLASSIFICATION

Moscato di Sardegna DOC

MEANING OF THE NAME

Simieri takes its name from a nuraghe situated in the countryside of Senorbi-Suelli.

DESCRIPTION

Brilliant golden yellow with a delicate and distinctive aroma. Deliciously sweet, velvety and fruity, this Moscato di Sardegna is a perfect combination between elegance and taste.

VINEYARD

Alberate vine technique, average density of 6,000 plants/ha.
Production about 60 qq/ha.

FOOD-PAIRING

Dry sweets, spicy and blue cheeses.



Golden yellow,
brilliant



Delicate characteristic
aroma



Exquisitely sweet,
velvety, fruity

GRAPES

100% Moscato

ALCOHOL CONTENT

14,5 % vol

SOIL

hillside with limestone and clay soil

SERVING TEMP.

15°-18° C.



SUA ECCELLENZA

CLASSIFICATION

Grappa di vinacce

DESCRIPTION

Crystal yellow, transparent and brilliant, intense aroma with pleasant fruity notes. The flavor is enveloping, soft and refined. From grape vinasse, aged for 24 months in French oak barrels. Our Grappa di Vinacce could only be called Sua Eccellenza.

SUGGESTED WINE GLASS

Tulip wine glass.



Crystalline,
clear and brilliant



Broad, intense, persistent,
clean with pleasant
fruity notes



Dry, soft, elegant and
well-balanced smell

GRAPES

Various grapes

ALCOHOL CONTENT

40% vol

SERVING TEMP.

16-18 °C.



BAIONE

CLASSIFICATION

Cannonau di Sardegna DOC

MEANING OF THE NAME

refers to the vats made of cork which were used in olden days to collect the grapes during the harvest.

DESCRIPTION

Ruby red color, harmonious taste and aroma, with the typical characteristics of Cannonau that exalt the palate with a dry, warm and persistent taste. 95% Cannonau di Sardegna grapes and 5% authorized red grapes. Six months in oak barrels and six months in bottle. Our popular Cannonau di Sardegna DOC Baione, with its elegant label.

VINEYARD

alberate, density of 5,000 plants/Ha
Production about 60 qq/ha

WINE TECHNIQUE

95% Cannonau grapes and remaining authorized native red grapes are carefully selected, collected and taken to the press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is then transferred to temperature-controlled (18°-20°C) containers to begin fermentation lasting approximately 10 days. The wine is transferred to French oak barriques for 6 months after which the is is bottled and refined for another six months.

SUGGESTED WINE GLASS

broad bowl wine glass.

FOOD-PAIRING

roasts and seasoned cheeses.



Red ruby



Pleasant, characteristic



Dry, sapid, warm
and persistent, characteristic

GRAPES

95% Cannonau, 5% authorized native red grapes

ALCOHOL CONTENT

14,5 % vol

SOIL

limestone and clay

AGEING

6 months in oak barrels

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 6 months in bottle

BOTTLE SIZE

lt 0,75



CONTISSA

CLASSIFICATION

Vermentino di Sardegna DOC

MEANING OF THE NAME

This name was chosen as a tribute to the Countesses of the vineyards in the agricultural center of Senorbi

DESCRIPTION

A bright yellow with greenish reflections, typical of Vermentino, with a delicious fruity and floral aroma that is appreciated in the nose and intensified in the palate. Pleasant dry taste with an intense and persistent aftertaste.

VINEYARD

Espalier vine technique, average density of 5,000 plants/ha.
Production about 85 qq/ha

WINE TECHNIQUE

The grapes are carefully selected and are then pressed. The mass is pressed after a short period of cold maceration in order to extract the maximum amount of aromas and then transferred to a soft press to obtain top quality must. The must is transferred to temperature-controlled containers to start alcohol fermentation which takes place at a temperature of 18° - 20°C for roughly 10 days. After various filtrations, the wine is bottled and refined for one month.

SUGGESTED WINE GLASS

Long stem wine glass

FOOD-PAIRING

Fish dishes



Straw yellow with green reflections



Intense, fruity



Dry, intense, persistent

GRAPES

100% Vermentino

ALCOHOL CONTENT

13,5 % vol

SOIL

sand and clay

SERVING TEMP.

12° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75



FONDATORE

CLASSIFICATION

Spumante Brut

DESCRIPTION

Bright yellow with greenish reflections, with an intense, persistent and fragrant aroma giving the palate a fine sensation from its pleasantly dry taste. 100% top quality white grapes, our elegant Brut sparkling wine.

VINEYARD

Density of 5,000 plants/ha.
production about 85 qq/ha.

SUGGESTED WINE GLASS

Flute glass.

FOOD-PAIRING

Whole meal, fish, roast meat, shellfish.



Straw-yellow with greenish reflections



Intense, persistent refined and aromatic



dry, soft and full-body

GRAPES

100% white aromatic grape berries

ALCOHOL CONTENT

12% vol

SOIL

hills with calcareous and clay soil

SERVING TEMP.

8-10 °C.



GOCCE D'UVA

CLASSIFICATION

Sweet sparkling wine

DESCRIPTION

Sparkling yellow, fine yet intense aroma, aromatic and slightly musky with subtle notes of nutmeg. Pleasant, sweet, fruity flavor and full-rounded body to the taste. 100% aromatic grapes. Here is our lovely sweet sparkling Moscato.

VINEYARD

Density of 6,000 plants/ha.
Production about 60 qq/ha.

SUGGESTED WINE GLASS

Flute glass.

FOOD-PAIRING

Seafood rice, after meal with dessert.



Straw yellow



Intense, persistent, refined,
aromatic, slightly musky
with soft hint of ground walnut



Sweet, fully body, round

GRAPES

100% aromatic berry grapes

ALCOHOL CONTENT

6,5 % vol

SOIL

hills with calcareous and clay soil

SERVING TEMP.

18°-20° C.



BINGIAS CANNONAU

CLASSIFICATION

Cannonau di Sardegna DOC

MEANING OF THE NAME

Bingias is the translation from the Sardinian language meaning "vineyard"

DESCRIPTION

The characteristic Cannonau colour goes from the ruby to the garnet, with an intense and pleasant aroma which has its ultimate expression in the dry, flavourful, harmonious, and persistent taste. Our Cannonau DOC di Sardegna Bingias conquers the experts' positive opinions.

VINEYARD

espalier vine technique, average density of 5,000 plants/ha.
Production about 90 qq/ha

WINE TECHNIQUE

The harvested selected grapes are sent to pressing. The obtained must paste is moved to macerators to start the alcoholic fermentation at a temperature of 25°C - 28°C. The wine is bottled for further refinement.

SUGGESTED WINE GLASS

broad bowl wine glass.

FOOD-PAIRING

roasts, game and seasoned cheeses.



Ruby red



Pleasant,
characteristic



Soft, sapid, warm, persistent,
characteristic

GRAPES

90% Cannonau, 10% authorized
red grapes

ALCOHOL CONTENT

15 % vol

SOIL

medium consistency

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 3 months in bottle

BOTTLE SIZE

lt 0,75



BINGIAS MONICA

CLASSIFICATION

Monica di Sardegna DOC

MEANING OF THE NAME

Bingias is the translation from the Sardinian language meaning "vineyard"

DESCRIPTION

The bright, red colour, combined with its intense fragrance, gives a harmonious, flavourful, dry, and pleasant taste and a lovely and persistent aftertaste. The 85% of the grapes are Monica di Sardegna DOC, and the 15% are authorised red grapes. Our Monica di Sardegna DOC is a classy wine.

VINEYARD

Espalier, density of 5,000 plants/Ha.
Production about 120 qq/ha.

WINE TECHNIQUE

The selected grapes are sent to pressing. The obtained must paste is moved to macerators to start the alcoholic fermentation at a temperature of 24°C - 26°C. The wine is bottled for further refinement.

SUGGESTED WINE GLASS

broad bowl wine glass.

FOOD-PAIRING

cold cuts, white meats, cheeses



Brilliant red ruby



Intense, ethereal and pleasant, characteristic



Dry, sapid with characteristic aftertaste

GRAPES

85% Monica, 15% authorized native red grapes

ALCOHOL CONTENT

13 % vol

SOIL

flat lands with sandy and clay soil

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75



BINGIAS VERMENTINO

CLASSIFICATION

Vermentino di Sardegna DOC

MEANING OF THE NAME

Bingias is the translation from the Sardinian language meaning "vineyard".

DESCRIPTION

A delicate yellow with greenish reflections characteristic of Vermentino, rich fruity aroma, fresh and inviting to the palate where it expresses the best of a dry, intense and persistent taste. 85% Vermentino di Sardegna grapes and 15% authorized grapes, with varying percentages depending on the year to guarantee maximum aromas.

VINEYARD

Espalier vine technique, average density of 5,000 plants/ha.
Production about 100 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected and collected and are then pressed. The paste is transferred to a soft press to obtain top quality must. The must is then transferred to temperature-controlled containers to start alcohol fermentation. The fermentation takes place at a temperature of 18° - 20°C for roughly 10 days. After various filtrations, the wine is bottled and refined for one month.

SUGGESTED WINE GLASS

Long stem wine glass.

FOOD-PAIRING

Fish dishes



Staw yellow with greenish reflections



Intense, fruity



Dry, intense and persistent

GRAPES

85% Vermentino, 15% authorized white grapes

ALCOHOL CONTENT

13,5 % vol

SOIL

limestone and clay soil, hillside exposition

SERVING TEMP.

12° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75



TENUTE SAN MAURO

CLASSIFICATION

Nuragus di Cagliari DOC

MEANING OF THE NAME

This name is tied to the territory of Mount St. Mauro in the town of Gesico.

DESCRIPTION

Straw yellow with greenish reflections. Delicate, pleasant, full-bodied, and soft with a bitter aftertaste, characteristic of Nuragus.

VINEYARD

Espalier and cordon-trained vine technique, average density of 4,000 plants/ha. Production about 130 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected, collected and then pressed. The paste is transferred to a soft press to obtain top quality must. The must is then transferred into temperature-controlled 18°- 20°C containers to start alcohol fermentation. After various filtrations, the wine is bottled and refined for one month.

SUGGESTED WINE GLASS

Long stem wine glass.

FOOD-PAIRING

Light fish appetizers, and fish soups.



Straw yellow with greenish reflections



Delicate, pleasant, characteristic



Dry, fruity, harmonious

GRAPES

100% Nuragus

ALCOHOL CONTENT

13 % vol

SOIL

medium-textured

SERVING TEMP.

10° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75



DUCA DI MANDAS

CLASSIFICATION

Monica di Sardegna DOC

MEANING OF THE NAME

Name dedicated to the influential Duke of Mandas who governed this agricultural Commune in the Province of Cagliari from 1614 to 1843.

DESCRIPTION

A brilliant bright red. Pleasantly intense scent and harmonious flavor with characteristic aftertaste. 85% Monica di Sardegna grapes and 15% red authorized grapes. One month refinement in bottle.

VINEYARD

Espalier and alberate vine techniques, density of 5,000 plants/ha. Production about 100 qq/ha.

WINE TECHNIQUE

The grapes after careful selection, are collected and taken to press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is then transferred into temperature-controlled 18° - 20°C. containers to start fermentation. The wine is refined in the bottle.

SUGGESTED WINE GLASS

broad bowl wine glass.

FOOD-PAIRING

spicy cold cuts, structured pasta dishes, white and red meats, cheeses.



Brilliant red ruby



Winey, pleasantly intense and characteristic



Dry, sapid, harmonious with characteristic aftertaste

GRAPES

85% Monica, 15% authorized native red grapes

ALCOHOL CONTENT

13 % vol

SOIL

plains with fertile, fresh, deep and medium-textured soil

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75



CORTE AUDA

CLASSIFICATION

Cannonau di Sardegna DOC

MEANING OF THE NAME

Dedicated to our vineyards located on the slopes of Mount Uda, inhabited since prehistoric times.

DESCRIPTION

Ruby red color characteristic of Cannonau. Pleasant and intense fragrance with characteristic dry taste. 90% Cannonau grapes and 10% authorized red grapes.

VINEYARD

Espalier vine technique, average density of 5,000 plants/ha.
Production about 90 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected, collected and taken to press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is transferred into temperature-controlled 18° - 20°C containers to start fermentation. The wine is refined in the bottle.

SUGGESTED WINE GLASS

Broad bowl wine glass

FOOD-PAIRING

Roasts, game and seasoned cheeses.



Ruby red



Pleasant, intense
and characteristic



Dry, sapid, characteristic

GRAPES

90% Cannonau grapes and 10% authorized native red grapes

ALCOHOL CONTENT

12,5 % vol

SOIL

hill-side, medium-textured non-irrigated and very sunny

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 3 months in bottle

BOTTLE SIZE

lt 0,75



14 NOVEMBRE

CLASSIFICATION

Red IGT " Isola dei Nuraghi"

MEANING OF THE NAME

Taken from the date on which traditionally in France, is the first date to taste the new Beaujolais wines, cousins of the Italian Novello or "Young Wines"

DESCRIPTION

Soft and lively wine that smells of fresh fermentation. The color is red with violet hues. A blend composed of 50% characteristic purple-red native grapes and 50% various authorized red berry grapes.

VINEYARD

Espalier vine technique, average density of 5,000 plants/ha.
Production about 120 qq/ha

WINE TECHNIQUE

Carbonic maceration technique. The grapes are placed in watertight containers and saturated with carbon dioxide. This creates a completely asphyxiated environment inside the containers, causing the yeasts to penetrate the grapes in order to extract water and oxygen internally, triggering a process of intracellular fermentation. After an invariable time, the grapes are pressed and conveyed into another container until fermentation is complete.

SUGGESTED WINE GLASS

Long stem wine glass.

FOOD-PAIRING

Whole meal.



Red with purple
red reflections



Fresh fermentation,
fruity



Fresh, lively,
soft

GRAPES

Autochthonous and international
grapes

BOTTLE SIZE

lt 0,75

ALCOHOL CONTENT

12 % vol

SOIL

medium-textured

SERVING TEMP.

10°-12° C.



ABBARDANTE

CLASSIFICATION

Grappa di vinacce

MEANING OF THE NAME

Nome dedicato al ducato di Mandas che governò dal 1614 al 1843.

DESCRIPTION

Grappa with a transparent, crystal and brilliant color. The scent is persistent, intense, clean and fruity. Harmonious with a soft and elegant scent. The pomace used are from indigenous grapes

SUGGESTED WINE GLASS

tulip wine glass



Crystalline,
clear and brilliant



Broad, intense, persistent,
clean with a pleasant fruity note



dry, soft, elegant and
well-balanced smell

GRAPES
Cannonau

ALCOHOL CONTENT
48 % vol.

SERVING TEMP.
10-12° C.



GOIMAJOR

CLASSIFICATION

Cannonau di Sardegna DOC

MEANING OF THE NAME

Goimajor refers to the land of Guamaggiore, in local dialect known as "Gomaiori".

DESCRIPTION

Typical Cannonau ruby red with a very pleasant scent and characteristic taste.

VINEYARD

Espalier vine technique, average density of 6,000 plants/ha.
Production 90/100 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected, collected and taken to press. The paste obtained is then macerated in order to extract the color substances in the skin. The must is transferred into temperature-controlled (18° - 20°C) containers to start fermentation. After a short passage in oak barrels, the wine is refined in the bottle for another three months.

SUGGESTED WINE GLASS

Broad bowl wine glass.

FOOD-PAIRING

Structured pasta dishes, roasts, game and seasoned cheeses.



Ruby red



Pleasant, characteristic



Dry, sapid, characteristic

GRAPES

95% Cannonau, 5% authorized native red grapes

ALCOHOL CONTENT

14,5 % vol

SOIL

medium-textured soil

AGEING

minimum 3 months

SERVING TEMP.

18°-20° C.

REFINEMENT

minimum 3 months in bottle

BOTTLE SIZE

lt 0,75



MONTELUNA

CLASSIFICATION

Vermentino di Sardegna DOC

MEANING OF THE NAME

Monte Luna is the name of a relief located in the southern center of Senorbi.

DESCRIPTION

Straw to golden yellow color. Delicate aroma with hints of apricot and vanilla; fruity. Pleasantly fresh taste with slightly bitter aftertaste.

VINEYARD

Espalier vine technique, average density of 5,000 plants/ha.
Production about 100 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected, collected and then pressed. The paste is transferred to a soft press to obtain top quality must. The must is then transferred temperature-controlled 18°- 20°C containers to start alcohol fermentation. After various filtrations, the wine is bottled and refined for one month.

SUGGESTED WINE GLASS

Long stem wine glass.

FOOD-PAIRING

Fish dishes.



Straw yellow with light green reflections



Delicate, fruity with hints of apricot and vanilla



Pleasant, fresh with slightly bitter aftertaste

GRAPES

100% Vermentino

ALCOHOL CONTENT

14 % vol

SOIL

hillside with medium-textured soil

SERVING TEMP.

12° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75



SEGOLAJ BIANCO

CLASSIFICATION

White table wine

MEANING OF THE NAME

Segolaj is the name of a village that once stood on the hill of Saint Mariedda in Senorbi.

DESCRIPTION

Our white Segolaj wine is made exclusively from grapes of the Trexenta region. The wine process applies the practices that render its typical characteristics.

SUGGESTED WINE GLASS

Long stem wine glass.

FOOD-PAIRING

Aperitif, light foods, fish dishes.



Clear white with green reflections



Fresh, delicate and fruity



Dry, lively and sapid

GRAPES

White indigenous grapes

BOTTLE SIZE

lt 0,75

ALCOHOL CONTENT

11,5 % vol

SOIL

plan and clay

SERVING TEMP.

18°-10° C.



SEGOLAJ ROSATO

CLASSIFICATION

Rosè wine table

MEANING OF THE NAME

Segolaj is the name of a village that once stood on the hill of Saint Mariedda in Senorbi.

DESCRIPTION

Our rosé Segolaj wine is made exclusively from grapes of the Trexenta region. The wine process applies the practices that render its typical characteristics.

SUGGESTED WINE GLASS

Wide tulip wine glass.

FOOD-PAIRING

Sweet cheese, light meat, risotto.



Bright pink with purplish reflections



Fruity and delicate



Soft and delicate

GRAPES

Red indigenous grapes

BOTTLE SIZE

lt 0,75

ALCOHOL CONTENT

12 % vol

SOIL

plan, medium textured soil

SERVING TEMP.

18°-20° C.



SEGOLAJ ROSSO

CLASSIFICATION

Red table wine

MEANING OF THE NAME

Segolaj is the name of a village that once stood on the hill of Saint Mariedda in Senorbi

DESCRIPTION

Our red Segolaj is appreciated for its authenticity. It comes from red grapes that rarely exceed a yield of 100 quintals per hectare. Nice to the palate, and characterized by its easy food-pairing.

SUGGESTED WINE GLASS

Broad bowl wine glass.

FOOD-PAIRING

Mature cheese, roast meat, game.



Ruby red with purplish reflections



winy, intense and pleasant



Dry, lively and sapid

GRAPES

Autochthonous red berry grapes authorized in the area

BOTTLE SIZE

lt 0,75

ALCOHOL CONTENT

12,5 % vol

SOIL

hills with medium textured soil

SERVING TEMP.

18°-16° C.



DONNA LEONORA

CLASSIFICATION

Vermentino di Sardegna DOC

MEANING OF THE NAME

Name chosen in honor of Arborea's great "Giudicessa" (female judge).

DESCRIPTION

Straw yellow with light green reflections. Intense and fruity aroma with dry, persistent and characteristic taste.

VINEYARD

Espalier and cordon-trained vine technique, average density of 4,000 plants/ha. Production about 120 qq/ha.

WINE TECHNIQUE

The grapes are carefully selected, collected and then pressed. The paste is transferred to a soft press to obtain top quality must. The must is then transferred temperature-controlled 18°- 20°C containers to start alcohol fermentation. After various filtrations, the wine is bottled and refined for one month.

SUGGESTED WINE GLASS

Long stem wine glass.

FOOD-PAIRING

fish dishes.



Staw yellow with light green reflections



Intense, fruity



Dry, intense and persistent

GRAPES

100% Vermentino

ALCOHOL CONTENT

12,5 % vol

SOIL

sunny hillside with rich and fertile soil

SERVING TEMP.

12° C.

REFINEMENT

minimum 1 month in bottle

BOTTLE SIZE

lt 0,75



SANT'EFIS

CLASSIFICATION

Nasco di Cagliari DOC

MEANING OF THE NAME

A respectful tribute to Sant'Efisio, the martyr protector of the city of Cagliari. The festival of Sant'Efisio, held each year is one of the most heartfelt Sardinian celebrations with participation from all over the island.

WINE TECHNIQUE

Short maceration with a cold pre-fermentation, soft pressing, and fermented at a controlled temperature. Aging on noble lees for 60 days with repetitious batonage

SUGGESTED WINE GLASS

Calice con una larga imboccatura.

FOOD-PAIRING

At it's best with fish dishes, fish appetizers, raw fish, risotto with seafood, roasted fish and sauces or, with white meats and medium aged cheeses.



Bright, straw yellow with gold reflections.



Intense and harmonious, finely fruity with notes of tropical fruits and wild yellow flowers. Slight hints of musk, typical of the Nasco grape.



Harmonious, nice structure, soft and enveloping with a long and pleasant finish.

GRAPES

Nasco. One of the oldest white Sardinian grapes cultivated mainly in the province of Cagliari with first traces dating back to 1837. Mainly used in desert wines, here very nicely presented in a dry version.

ALCOHOL CONTENT

14 % vol