

Mother Nature has created the vine,
Our passion and patience
Made it an Art...
A fine bottle of wine
Massimo Masili

THE WINES OF SARDINIA

Could a diet of cheese, bread & wine be the secret to longevity?

For the people of Sardinia, it just might be,
certain aspects of the Sardinian diet seem to make a difference,
adding about six years to life expectancy.

For one thing, Sardinian people, in the Italian island
located in the middle of the Mediterranean, drinks very dark red wine.

In life, there are few pleasures so pure as good wine.

Sardinia is a small island that God has blessed with the purest, finest wine and food. For gourmets lovers a visit to this Paradise is a must.

Sardinia is home to 120 native grape varieties, about 40% of the amount of grapes varieties grown all over France.

ALL WINES ARE SOLD AT 30% OFF TO TAKE AWAY

START YOUR JOURNEY AT ARTISANS OF SARDINIA WITH ONE OF THE UNIQUE APERITIF CAREFULLY PREPARED BY OUR TEAM

Mirto scents Pig Gin thyme & tonic 9.00

Pure Sardinia Vodka Martini, olives & rosemary 9.80

Aged Negroni with PigGin & Silvio Carta vermouth 11.00

Mirto Royal with Aristanis Brut Vintage 13.95

All served with Carasau Guttiau & olives

CORAVINANY BOTTLE

AND LET US LOOK AFTER YOUR BOTTLE IN OUR CELLAR FOR YOUR NEXT VISIT

PRINCIPALS WHITE GRAPES OF SARDINIA

Vermentino: a grape variety with ancient and mysterious origins

Vermentino is a semi-aromatic white grape variety also grown in Liguria where it takes on the name of Pigato, and in Piedmont and Corsica where it is known by the name of Favorita, but it is in Sardinia that it finds its ideal habitat. In the island of the ancient nuraghi, the cultivation of the vine from which you get the Vermentino of Sardinia began in the nineteenth century and initially affected only the area of Gallura but in a short time spread throughout the island. Theories try to explain the origin of Vermentino: a hypothesis is that the vine has made a journey spreading from Sardinia to other territories, while according to another theory, the Vermentino would have arrived on the island during the Arab domination. The name Vermentino seems to come from the word "vermena", a term now in disuse adopted especially during the Middle Ages to indicate a "young branch, thin and flexible", which derives from the Latin "verbena" regarding "herbs and twigs of evergreen plants".

Nuragus

Nuragus is a white Italian wine grape varieties that is grown in Sardinia. It is the principal variety between the DOC denomination wine Nuragus di Cagliari. The grape has a long history on the island with studies believing that the variety was likely introduced to the area by the Phoenicians. While the grape is still widely planted in Sardinia its numbers began to reduce in the late 20th century, falling by 50% during the 1980s alone to a total 8,700 hectares (21,500 acres) in 1990. Today it is mostly found in the southern part of the island between Cagliari and Oristano on the hot Campidano area.

Vernaccia

According to legend, Vernaccia was introduced to the island of Sardinia by the Phoenicians sometime after the ancient civilization founded the port of Tharros in 800 BC. The first documented mentioning of Vernaccia di Oristano was from a legal document drafted in 1327 in the town of Iglesias in southwest Sardinian that specified that winemakers were limited to producing one barrel each of wine made from several different grape varieties, including Vernaccia, Greco, Brusco Bianco and Vermiglio, but that each wine was to be kept separate. The name is derived from the Latin word vernaculus which means "native" or "indigenous" and would be attached to any grape perceived to be native to the local region. In the case of Vernaccia di Oristano, studies believe that the grape may be native to the Tirso River valley that crosses the island of Sardinia before emptying into the Gulf of Oristano.

Nasco

Among the typical vines of Sardinia there is certainly Nasco. According to some studies it would have originated in Greece and would have been brought to the island by the Phoenicians, but the hypothesis considered more valid, given the difficulties in reconstructing its origins, considers Nasco an ecotype, a variety that originated locally and, over time, has constantly adapted to the island environment. Nasco 'was among the most renowned wines that have contributed to making Sardinian wine production famous since ancient times". It is widespread in the south and south-west of Sardinia, grown mainly in some municipalities in the provinces of Cagliari, Medio Campidano, Carbonia-Iglesias and Oristano. Various types of wine can be obtained from the "Nasco" vine, from dry white wines to sweet, passito, late harvest or fortified wines.

PRINCIPALS RED GRAPES OF SARDINIA

Enological symbol of the Island: Cannonau

The Cannonau or Cannonao or even Garnacha in Spanish and Grenache in French, is the most ancient black grape in the Mediterranean and is commonly grown all over the island of Sardinia. Until a few years ago it was thought the Cannonau came from the Hibernian peninsula and brought to Sardinia during the Spanish invasion between XV and XVI centuries, however recent studies and the encounter of ancient grape seeds in some Archaeological sites including the neuralgic village Duos Nuraghes in Borore, a municipality near Nuoro, have proven its an endemic cultivation. Excavations in 2020 at Borore have shed light on hundreds of grape seeds of carbonized vines dating back to 1200 BC, therefore about 3200 years ago the neuralgic population had built gigantic Nuragic and already grew and produced the wine which was brought to Spain where it was renamed Canonazo in Sevilla and Garnacha in Aragona. Before recent archeological discoveries proving the plant was present and cultivated on the island by the neuralgic civilization, the official story tells how the vine, originally from the Caucasus area and Mesopotamia, was brought through Anatolia, Egypt, Aegean islands and Greece and then to western Sardinia by the Phoenicians.

The Carignano grape

Early Italian wine writers speculated that Carignan, known as Carignano in several parts of Italy, was a Phoenician grape variety that was brought to the island of Sardinia_by the Phoenician in the 9th century BC. From there the grape is believed to have spread to other Phoenician colonies, including the settlement at Sulcis, eventually being brought to the Italian mainland and carried around the western by the Ancient Romans.

Here the grape developed in isolation to form distinct clones under the synonyms Bovale Bovale Grande. At some point the grape reached Algeria where it became a high yielding "workhorse" variety that was widely exported to France to add colour and weight to French wine blends.

Bovale Sardo or Muristellu

The Bovale vine represents an example of the growing interest that is found for Sardinian native vines, among which certainly Carignano, Monica, Cagnulari, but also, and above all Bovale. In fact, since the 1970s, interest has been focusing on the huge amount of native Sardinian vines, and the grape that has been able to convince best over time is undoubtedly Bovale Sardo. Il Bovale is found in all wine-growing areas of Sardinia, but its area of choice is located on the lands of the Mandrolisai DOC, in the Nuoro area, and above all, in the Campidano di Terralba DOC area in the province of Oristano. Bovale is a vine that in the last ten years has been experiencing an exceptional evolution in terms of quality, passing from blended grapes or a little more to a variety with an excellent organoleptic profile. Many wineries are therefore starting to use Bovale both alone and as a shoulder for Cannonau or international vines. Bovale prefers hilly terrain where the temperature range is higher, but it also adapts to flat and marine areas, where the brackish air that lashes the vines, all year round makes it unique, giving wines of the highest quality. The main oenological characteristic of Bovale is that of having a very high polyphenolic charge, giving very dark and tannic wines that were once very difficult to drink due to the high alcohol content and low acidity, but which modern oenology is transforming into products of absolute interest.

TURRIGA

Turriga is today an Italian icon thanks to vision, determination, and the valorisation of Sardinian's patrimony

If we must choose one characteristic that embodies Italian wines like no other is certainly the amazing diversity of its autochthonous grape varieties. Turriga, the iconic wine made by Argiolas is perhaps one the best expression of this unique feature of the Italian wine firmament.

In 1938, when Antonio Argiolas, the patriarch of the family who passed away at the age of 102 years old, took over his father farm, he set out to bring significant changes in the way he grew the vineyards. Independent and autonomous all the way to his last days, Antonio Argiolas had a vision marrying modernisms and dynamism with a profound respect to the viticultural patrimony of the region which helped transform an area that was low in reputation into a promising future.

Until the 1980's, the family focused on the production of bulk wines. But when it was time to hand over the estate to his two sons, Franco and Giuseppe, not only they decided to be faithful to their roots and keep each grapevine and variety but also to create their own label producing wines that would eventually sit alongside the best in Italy. In 1988, they were ready to focus their efforts on a wine of substance. From the outset at the creation of Turriga, it was decided that it would be a wine with long aging potential and one that would become an Italian icon and help valorise the indigenous grape varieties of their vineyards. They sought advice in the person of Giacomo Tachis, a giant of Italian wine making who himself had been responsible for some of the most iconic wines of Italy such as Sassicaia, Tignanello, and San Leonardo among other icons. Tachis, a student of Bordeaux Professor Emile Peynaud believed in carefully controlling every step of the way, not to use white grapes in the making of red wine blends, and use small wooden casks and oak barrels for the maturation of wines. This philosophy suited the Argiolas family perfectly as they wanted Turriga to be a wine of power and finesse. alongside the family's head winemaker Mariano Murru, Tachis sought to create a blend that would represent the patrimony using Cannonau for structure and personality, Carignano for body and roundness, Malvasia Nera for aging potential and Bovale Sardo for fruitiness.



TURRIGA

A blend of 80% Cannonau, 5% Malvasia Nera, 5% Carignano, and 5% Bovale Sardo Aged two years in French oak barrels.

TASTING NOTES OF AVAILABLE VINTAGES

VINTAGE 1997 £ 840

An amazing 25 year old wine, that stubbornly defies its chronological age, fully remaining black in colour, muscular, tannic, and years away from being ready to drink. For sheer age worthiness, this wine belongs with the great Barolos and Bordeaux wines, that combine richness and complexity with supremely rewarding longevity.

VINTAGE 1998 £ 788

Intense ruby red, lighter around the edges with age. The nose is spicy with hints of eucalyptus. Big and round with excellent structure from balanced tannins. Long and spicy finish. A powerful wine.

VINTAGE 1999 £ 636

The 1999 is fairly weighty, powerful Turriga. Some of the delineation of the 2000 is missing, but the wine makes up for that with its harmonious personality. Sweet grilled herbs add a final layer of nuance on the close.

VINTAGE 2000 £ 585

The ruby colour tending to garnet tells of a healthy wine and more alive than ever. I expect a tertiary, evolved character, and instead I find a nose that tells of marasca cherries in jam, plum pulp, myrtle, in perfect harmony with the memory of a bunch of violets and peonies towards drying. It is not a particularly wide nose but rather refined. The sip confirms it elegant, full-bodied and in perfect balance in the pleasant proportion between alcohol and freshness, with the tannin that initially appears asleep and then launches a last roar on the finish. The taste moves on darker and less fine notes than the nose, with the closure of the mouth reminiscent of coffee powder.

VINTAGE 2008 £ 398

20 years Anniversary of this iconic wine of Italy. Very dark red violet colour, juniper berry, tart black fruit, toast, green herb nose, tart red berry, cherry puree palate with integrating graham cracker oak and firm, sweet tannins.

VINTAGE 2013 £ 210

The 2013 Turriga flows from the bottle with sun-drenched generosity and plum-like ripeness. This vintage most certainly delivers the goods with intensity and a proud sense of exuberance. Those black fruit nuances are smooth, velvety and soft. Exotic spice, tobacco and leather reach just the right level without going overboard. The mouthfeel is broad and all encompassing.

VINTAGE 2014 & £ 198

Deep ruby red, in the nose it expresses elegant notes of currants, plums, tobacco and leather, and sweet spices. A toasted trace opens up to a palate of immense structure, balanced, fine and persistent, concentrated and warm, with a finish merging into liquorice.

VINTAGE 2018 £ 148

It is characterized by an intense ruby red colour. The nose opens with a rich and complex bouquet of red fruits and wood, enriched with notes of aromatic spices and graphite. On the palate it is balanced, fine and persistent, with an excellent structure.

VINTAGE 2017 1.5lt £ 298

Powerful vintage, Turriga is densely packed with powerful tannins and tightly wound fruit, reveals multiple layers of Mediterranean herbs, roasted coffee, spices, and liquorice with a generous core of black and red fruit.

WINES BY THE GLASS & HALF DECANTERS

175ml

SPARKLING

Hermes Isola dei Nuraghi IGT

Aristanis Brut Metodo Classico Cantina della Vernaccia NV 12.95 Made with 85% of Vernaccia di Oristano and 15% Vermentino grapes, this bubble wine is bright straw yellow, tending to gold. Fine and persistent perlage. The nose gives hints of dried and candied fruit, with notes of almond flowers, while breadcrumb is perceptible in a pleasant and delicate way. The mouth-feel of this sparkling wine is quite dry and bold, enveloping but delicate and persistent. WHITES 175ml 375ml Sinis Bianco Valle del Tirso Igt Cantine della Vernaccia 2020 19.50 The Sinis Bianco is made using the native Sardinian grape Vermentino. Vibrant and fresh, beautiful light bodied white. Very similar to a Sauvignon Blanc and great value for money, refreshing quality wine. Terresinis Valle del Tirso IGT Cantina della Vernaccia 2020 85% Vernaccia and 15% of Vermentino. A wine full of character, dry with elegant body, smooth and well balanced. Particularly great with strong flavoured seafood dishes yet as an aperitif ands all pasta dishes based of cheese vegs and fish. UGONE III Vermentino DOCG Cantina della Vernaccia 2019 14.80 100% Vermentino. The most popular white grape variety in Sardinia expresses itself best in Gallura, giving more structured and complex wines. Bright straw yellow with green hues, with fruity and floral aromas on the nose. The wine is dry, fresh and sapid on the palate. Persistent and structured wine. ROSÈ Seu Nieddera Valle del Tirso IGT Cantina della Vernaccia 2020 20.80 Pink colour with purple hues, the wine is dry fresh and sapid on the palate, well-balanced and persistent. Ideal as aperitif, a very versatile wine that perfectly matches with all kind of starters, light pasta dishes. REDS Giba Rosso Carignano del Sulcis DOC Cantine Giba 201911.80 Produced with 100% Carignano grapes coming from vineyard situated on the south west of the Island, the Sulcis district, from the villages councils of Giba, Masainas, Sant'Anna Arresi. A Velvet and fruity Carignano, with red mature fruit and undergrowth flavours. Very earthy, low tannins, raspberries and cherries, and the wood definitely comes through. Very drinkable. Love it. A wine that goes very well with all kind of meaty or cheesy pasta, perfect with any meat and Sardinian cheese. Good quality priced wine. Caposardo Cann. Di Sardegna DOC Gianluigi Deaddis 2019100% Cannonau grapes, is characterized by its intense fruity aroma, its kindness and balanced flavour of red fruits and soft balsamic notes, slightly spicy. Wild red fruits and delicate balsamic notes on the nose, while savoury, moderately warm and soft with silky and sweet tannins on the palate. IGT Gianluigi Deaddis Padres Isola dei Nuraghi Padres is a full body, vigorous, ruby red intense aromas that offer a simple but unique perfume, full and velvety, with a great structure and aromatic persistence. Bovale sardo, a grape with intense hints of blackberry fruit, black cherry and myrtle. Fragrant and delicate aromatic scents of spices, eucalyptus and dried flowers. A great example of Sardinian wine, full of character and persistence. **SWEET WINE** 100ml

Tenute Soletta

Made with late-harvest Moscato grapes, this light amber dessert wine boasts evolved aromas of caramel,

roasted chestnuts, honey and dried apricot. Dried ginger and sharp resin characterize the close.

2018

14.00

SARDINIAN SPARKLING WINE

<u>Torbato Spumante Brut D</u>OC

Sella & Mosca

V = 47.50

A rare and precious varietal, rediscovered and enhanced by sella & mosca in time, torbato grows best in calcareous soil originating from ancient marine sedimentation. Its bunches are carefully culled to select those which stand out for their acidity, so that the must will acquire the most desirable characteristics to produce sparkling wine. An ancient partnership, exalted by the cuvée close method, which excels in the preservation of the varietal's most intimate aromas, giving the wine brilliance and freshness.

Aristanis Brut Metodo Classico

Cantina della Vernaccia 2016

49.80

Made with 85% of Vernaccia di Oristano and 15% Vermentino grapes, this bubble wine is bright straw yellow, tending to gold. Fine and persistent perlage. The nose gives hints of dried and candied fruit, accompanied by notes of almond flowers, while breadcrumb is perceptible in a pleasant and delicate way. The mouth-feel of this sparkling wine is quite dry and bold, enveloping but delicate and persistent. Almond reappears on the finish while its liveliness and freshness invite for another sip.

WHITE WINES

Sinis Bianco Valle del Tirso IGT

Cantine della Vernaccia 2020

31.00

The Sinis Bianco is made using the native Sardinian grape Vermentino. This popular wine is vibrant and fresh. Beautiful light bodied White. It is not sweet at all so it pairs beautifully with Seafood. I loved it. Very similar to a Sauvignon Blanc and great value for money. Best served as an aperitif or with seafood.

Selegas Nuragus di Cagliari DOC

Argiolas

2020

32.50

A great example of Nuragus di Cagliari. Straw yellow, fruity, fragrant and harmonious on the nose, full, soft and rich with a bitter aftertaste, characteristic of Nuragus on the palate. Great as aperitif, goes very well with all appetizers of sea and land, first courses of seafood cuisine.

Villa Solais Vermentino di S. DOC

Cantina Santadi

2020

36.5

Villa Solais Vermentino appears bright straw yellow, with still greenish reflections, a sign of its freshness and youth. The nose is characterized by white floral nuances, such as honeysuckle and lime, citrus fruit of mandarin peel and white fruit such as rennet apple. In the mouth is a fresh, characterized by a certain minerality resulting from the nature of the land where the vineyards are located and the breezes that constantly blow from the seas to the land. A white with a delicate, fruity and discreet texture.

Terresinis Valle del Tirso IGT

Cantina della Vernaccia 2020

39.00

Vernaccia di Oristano, a native grape of the Tirso Valley IGT, situated on alluvial soils, where it best expresses its features, achieving the full ripeness of the fruits. The wine is made of 85% Vernaccia and 15% of Vermentino. Fermentation is made for 20 days, 70% in stainless steel and the remaining 30% of the mass in barriques. Once assembled the wine ages in stainless steel tanks, with a weekly baronage giving the wine a better aromatic complexity and structure. A wine full of character, dry with elegant body, smooth and well balanced that goes well with seafood cuisine and anything made with bottarga, dried caviar, that comes from this area.

Costamolino Vermentino di Sardegna DOC Argiolas

2020

41.00

If you are looking for a Sauvignon blanc style wine, Costamolino is probably the closest one from the list. Aromatic fruits of this Mediterranean Island, citrus, melon, peach, herbs all blended to give this wine a big personality. Straw Yellow colour with a slightly greenish reflection, subtle, intense and delicate, with good primary and secondary aromas, fresh, dry and savoury with a pleasant and delicate finish.

Funtanaliras Vermentino Oro DOCG

Cantina del Vermentino 2020

42.80

Funtanaliras ORO is one of the best example of the Vermentino di Gallura.100 % Vermentino grapes vinified by light crushing and soft pressing with a fermentation under controlled temperature. The colour is light straw yellow with green tinges, elegant bouquet on the nose with hints of quince, acacia blossoms, slight notes of bitter almonds. Dry and mellow on the palate.

Meri (meaning "sunset" in Sardinian dialect) is a highly aromatic Vermentino with heightened aromas, lower alcohol, and minimum sulphur. The wine shows an intense bouquet of white flowers, herbs, and citrus, with minerals and juicy acidity on the palate. Meri is a pure expression of place and varietal, an excellent aperitivo and its lemony acidity and herbal character is perfect for the Mediterranean table.

Le Arenarie Alghero Sauvignon Blanc DOC Sella & Mosca

2020

47.80

In the Leveche quadrant (south-west) of Sella & Mosca's estate vineyards, the warm soils formed by the erosion of ancient layers of sandstone (in Italian "arenaria") are home to this Sauvignon Blanc. This is the origin of Le Arenarie, where vines with an average age of eight years produce fruit that expresses the area's unique terroirs. Generous and well-sustained, recalling the exceptional personality of the vine and its unique aromas. A compact and varied bouquet where red pepper and wild fennel are blended with sweeter notes.

Iselis Nasco di Cagliari DOC

Argiolas

2020

<u>48.00</u>

A big personality and body white wine that comes from one of the most white grapes that only grows in the Island of Sardinia. Small fraction of the must ferments and ages in small French oak barrels. Straw yellow, ample and harmonious perfume with notes of yellow flowers, tropical fruit and light musky in the background. Soft and enveloping, very long and pleasant finish.

Is Argiolas Vermentino di Sardegna DOC Argiolas

2020

49.50

Is Argiolas is a selection of 100% Vermentino from the oldest vineyards of the Argiolas estate. The grapes are harvested later than the Costamolino Vermentino to obtain fuller body and riper fruit flavours. The wine is vinified entirely in stainless steel tanks to retain freshness and vibrancy. Is Argiolas shows a ripe, almost tropical-fruit profile that reflects longer ripening on the vine. Aromas and flavours of fully ripe apricots and peaches are accented by notes of melon, almond, and honey. Bright acidity provides succulence on the palate to an otherwise richer expression of Vermentino.

UGONE III Vermentino Superiore DOCG Cantina della Vernaccia 2019

52.00

100% Vermentino. The most popular white grape variety in Sardinia expresses itself best in Gallura, giving more structured and complex wines. Bright straw yellow with green hues, with fruity and floral aromas on the nose. The wine is dry, fresh and sapid on the palate. Persistent and structured wine.

Villa di Chiesa Valli di Porto Pino IGT Cantina Santadi 2018 57.00

Villa di Chiesa is a blend of the white grape varieties and Chardonnay, present in percentages 40%. An elevated white in fine French oak barrels, one of the first structured white wines on the island,. It shines in the glass with a splendid warm and brilliant straw yellow dress and reflections in youth that with the passing of the months give life to very interesting warm and golden nuances of good consistency when swirled in the glass. The nose gives an intense and complex bouquet that if in the first months it focuses on the notes of broom and exotic fruit such as pineapple and banana and sweet spices such as vanilla, over the months it becomes more and more complex and decisive revealing unusual nuances of quince and mango jelly, citrus peel, cinnamon and butter. In the mouth is structured, warm and soft, pleasant, balanced, persistent and of great finesse.

Arakena Late Harvest DOCG

Cantina del Vermentino 2019

58.50

A late harvested Vermentino grapes from the top vineyards of the Monti's winery. Vinification is made with cold maceration, an under controlled fermentation in large oak barrels that gives the wine a bigger body than a normal Vermentino. Aged for 5 months in barriques the wine is soft golden yellow and brilliant colour, nose is peachy, ripe fruits, apricot, balsamic scents of Mediterranean herbs, rosemary and vanilla. On the palate has a distinct mineral feel, rich, fat with a long lingering finish and very well balanced acidity. Good value for money.

Torbato Terre Bianche Cuvée 161 DOC

Sella & Mosca

2020

69.60

Cuvée 161 is the maximum expression of Sella & Mosca's Torbato, the wine in which the ancient character of this varietal blends with the unique marine sedimentary soils of even greater antiquity and is then shaped by the winery's contemporary vision. A long period of ageing on the lees, together with a small portion fermented in barriques, results in a well-structured, complex wine.

A very important and imponent wine for my wine list. A wine, like Turriga, that reflects the hard work of this spectacular winery. Made with 95% Vermentino best grapes of the winery and 5% of Nasco grapes with a soft pressing, natural settling, primary and secondary fermentation and evolution is made in French oak barrels with a following 6 to 8 month in bottles. Straw yellow with good intensity, on the nose is fine with a persistent elegance, intense palate, well structured, soft, elegant, very pleasant finish.

Capichera Classico Isola dei Nuraghi IGT Capichera

2019

93.00

The company's iconic wine, produced for the first time in 1980. The best bunches of these grapes, grown on their land of choice, are transformed into a unique and distinctive wine, elegant and with a strong personality. The name Capichera, from the Latin 'caput erat' ('it was the capital'), is the ancient name of the family estate. Straw yellow with golden hues, opens up rich and complex with wildflowers, hawthorn, wisteria, rosemary, thyme, lavender. Dry, lively, full and enveloping with a fruity and aromatic body, while the finish is long and persistent with rich mineral sapidity and elegant fullness.

Santigaini Isola dei Nuraghi IGT

Capichera

2016

388.00

The Capichera Cru. Numerous harvests from single parcels of land have enabled the winery, after some years, to recognise the particular, incomparable qualities of the "Coddhu ecchju" plot. Santigaini is undoubtedly the most elegant and unique expression of a Vermentino with a forceful personality, and a freshness and longevity that leave you speechless. Placed on the market 4 years after harvesting, it has been produced in a very limited number of bottles since 2003. The name Santigaini indicates the month of October. Straw yellow with green-golden hues; slightly cloudy, intense notes of flowers, honey, citrus, aromatic herbs, salt, flint and lavender that alternate, blend, and reappear in harmonious sequence. On the palate is full, lively and complex; freshness, fruit and minerality form a unique texture and provide integrity and a remarkable final persistence.

ROSÉ WINES

Seu Nieddera Valle del Tirso IGT

Cantina della Vernaccia 2020

36.00

100% Nieddera a native red grape variety from the Tirso Valley that derives its name from the high colouring capacity characterizing the wines with the same name. Seu's grapes are naturally organic grown with green manuring every other year. Pink colour with purple hues, the wine is dry fresh and sapid on the palate, well-balanced and persistent.

RED WINES

Granito Rosso Bovale IGT

Cantina del Mandrolisai 2019

30.00

A wine made with a selection of indigenous grapes of Sardinia, manly Bovale Sardo. Grapes are harvested on the first 10 days of October. Submerged cap maceration then fermented in low temperature steel containers. Rubin red colour, intense medium fruits on the nose, dry and warm on the palate, perfect with cheese, cold cuts, pasta dishes and all meat main courses.

Perdera Monica di Sardegna DOC

Argiolas

2019

<u> 35.00</u>

Perdera is intense ruby with a typical background of Monica, vinous, intense, characteristic, round, final sub taste. Perdera ages for a short period in French oak barrels. It has pronounced aromas of dark fruit and spices, with a nuance of smoke and tar. On the palate the fruit flavours combine with herbs and spices to form a medium to full-bodied wine. Traditional Sardinian pasta such as malloreddus, culurgiones, savoury fish soups, stewed lamb, medium-aged pecorino.

Produced exclusively from Carignano grapes and characterized by the right compromise between ease of drinking and structure, Grotta Rossa is a touchstone for many Sulcis reds by type. With a beautiful lively ruby red colour, expresses scents reminiscent of red flowers and red berry fruit such as morello cherry, plums and aromatic herbs. In the mouth, Grotta Rossa is a wine of medium structure, good softness and alcohol content, pleasant freshness and full-flavored. A sip of good smoothness and balance confirms it is an elegant wine, with pleasantly persistent tannins and an intense aroma.

Don Efisio Monica Di Sardegna DOC Cantina della Vernaccia 2019 38.00

Monica is been one of the first red grape varieties introduced in Sardinia. The variety finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the typically Mediterranean climate, where its medium and sparse bunches of grapes achieve perfect ripeness, creating a fresh wine with good structure and high drinkability. Aged for only 4 or 5 months in old durmast barrels; later refined in concrete vats for at least 6-7 months. Ruby red colour, with red fruit and spicy aromas on the nose. The wine is dry, fresh and pleasantly smooth on the palate. A wine with good structure but also high drinkability.

Giba Rosso Carignano del Sulcis DOC

Cantine Giba

2019

39.80

Produced with 100% Carignano grapes coming from vineyard situated on the south west of the Island, the Sulcis district, from the villages councils of Giba, Masainas, Sant'Anna Arresi. A Velvet and fruity Carignano, with red mature fruit and undergrowth flavours. Very earthy, low tannins, raspberries and cherries, and the wood definitely comes through. Very drinkable. Love it. A wine that goes very well with all kind of meaty or cheesy pasta, perfect with any meat and Sardinian cheese. Good quality priced wine.

Caposardo Cannonau di Sardegna DOC Gianluigi Deaddis

2019

From a fine selection of 100% Cannonau grapes, Caposardo is characterized by its intense fruity aroma, its kindness and balanced flavour of red fruits and soft balsamic notes, slightly spicy. Vineyards are are 150m above the sea level, always ventilated, warm temperate in summer with strong temperature variations in winter between day and night, yet never particularly rigid. Wild red fruits and delicate balsamic notes on the nose Mildly, while savoury, moderately warm and soft with silky and sweet tannins on the palate.

Montiprama Valle del Tirso Rosso IGT Cantina della Vernaccia 2019

Nieddera is the main red grape of the Tirso Valley, with high colouring skin, characterizing the wines with the same name. It is naturally organic grown with livestock manure. Fermentation is made on skins, with a maceration lasts 7-10 days, carried out at a controlled temperature around 24 °C. Aged for 8-10 months in used durmast barrels, the refining continues in concrete vats for at a few months and later in bottles for at least 6 months before releasing. Intense ruby red, shows fruity and spicy notes on the nose. The wine is dry and smooth on the palate, sweet tannins typical of Nieddera that give the wine a good structure and an important persistence.

Costera Cannonau di Sardegna DOC

Argiolas

2020

43.90

Perdera o Costera? A question that is asked before meals in Sardinia, of which Tazenda also made a song, what we drink? Perdera o Costera? Costera is intense ruby red with garnet hues, intensely vinous on the nose, typical of Cannonau. On the palate is round, with good structure and excellent balance. It is evolved in small oak barrels for 8-10 months with an extra refinement in the bottle before is released.

Padres Isola dei Nuraghi IGT

Gianluigi Deaddis

2019

46.00

Padres vineyards are in the heart of Anglona, a context of Nuraghi a Romanesque churches and the famous Domus de Janas, ancient houses obtained by digging inside giant rocks. Padres wines are full bodies, vigorous, ruby red intense aromas that offer a simple but unique perfume, full and velvety, with a great structure and aromatic persistence. Bovale sardo, a grape with intense hints of blackberry fruit, black cherry and myrtle. Fragrant and delicate aromatic scents of spices, eucalyptus and dried flowers. A great example of Sardinian wine, full of character and persistence.

Noras is a Cannonau di Sardegna DOC proposed by the Cantina Sociale di Santadi, produced starting from a base of 90% Cannonau, to which 10% of Carignano is added to give the wine chromatic richness, good structure and taste-olfactory complexity. A structured wine with good softness, Noras has an intense ruby colour in the glass, with nuances tending to garnet, and good consistency. The nose offers intense fruity sensations of ripe blueberries and blackberries, notes of Mediterranean scrub, spicy sensations and nuances of chocolate and tobacco. In the mouth is a structured red, with a good alcohol content and good softness, characterized by a strong sapidity and fine and well-rounded tannins. A red with a fleshy and balanced taste, with good persistence.

100 Kent'Annos Rosso Superiore DOC Cantine del Mandrolisai 2017 47.40

In Sardinia there has always been great respect for older people. Is them who have left us their wealth and taught us the values of this land. This is why only here, in the serenity of things, with pure air, healthy food and excellent wines, people of Sardinia can live as long as over 100 years. Made from Cannonau, Bovale sardo and Monica this Mandrolisai DOC is aged in Oak barrels for 24 months, ruby red colour, intense with light fruits on the nose, dry, warm, full, well balanced tannins and on the palate., well structured wine Enjoy it.

Corash Cannonau Riserva DOC

Cantina della Vernaccia 2017

48.00

100% Cannonau, the most popular red grape variety in the island finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the mild climate, creating medium structured but very well-balanced, elegant wines with a good alcohol content. Natural organic grown grapes with none use of fertilizers. The wine is aged at least 12 months with the first, second and third-passage in durmast barriques, followed by a one-year refining in concrete vats. Ruby red colour, it shows mature fruit, toasty and spicy aromas on the nose. The wine is dry and smooth on the palate; structure, complexity and persistence make it a highly balanced wine.

1Hundred Isola dei Nuraghi IGT

Gianluigi Deaddis

10 587

Mariastellu grape, known as Bovale Sardo grown on low hills of 150m above sea level, always ventilated. Temperate hot in summer, with strong temperature variations between day and night. The wine is refined in 50% stainless steel and 50% oak barrels. Very ruby red, dried violet with hints of Mediterranean scrub, red and black currants, evident notes of blackberry on the nosewhile on the palate is full bodied, warm and soft, well structured.

Rosso Secondo Cannonau Raw Wine

Meigamma

2017 5

A wine that bears the high name of the flag of the Meigamma winery, an example of how wine can be made without any type of chemical products, in the way our ancestors use to produced in their years. 100% Cannonau manually harvested in October when the grapes reach a perfect level of ripeness and the harvest time temperatures allows the grapes to keep its freshness. Only 650 bottles were produced of this vintage made with destemming and mechanical pressing, fermentation is spontaneous by indigenous yeasts. Rosso Secondo is then aged in oak barrels and in the bottle. The wine is not filtered and without the addition of chemical additives. A Raw funk wine, slightly effervescence at the start with cherry, blackberry scents of forest floor, a bit nutty, long palate, a wine of great personality, the same that my grandfather had while drinking this type of wine, satisfaction after a day of hard work.

Iselis Monica di Sardegna Sueriore DOC Argiolas

2018

<u>59.80</u>

Iselis Rosso is made from a native Sardinian grape called Monica, introduced in the Sardinian terroir around the year 1000 AD, probably by some monks of Spanish nationality. A variety therefore rich in history, which Argiolas cultivates within limestone-marly vineyards, characterised by a typically Mediterranean microclimate. After 12 months in barrique, Iselis Rosso presents itself to the eye with a ruby colour. On the nose is delicate with sensations of red fruit, which, on the finish, alternate with more spicy from which a touch of vanilla emerges. On the palate it is medium-bodied, with a powerful and enveloping sip at the same time. A Sardinian red with which the winery confirms its primary role within the island's production, obtaining the applause of national and international critics.

Tanca Farrá DOC Sella & Mosca 2016 62.20

Tanca Farra' 50% Cannonau, 50% Cabernet Sauvignon. Both grape varieties are harvested from September through October at the peak of maturity. After crushing, each variety undergoes a three-day cold maceration followed by fermentation at a controlled temperature. The wine ages 12 months in barrel – part in second use French barrique and part in oak casks. Prior to release, the wine ages an additional 3 months in bottle. Ruby red in coluor with garnet reflections. On the nose, floral, herbaceous and tar notes are accented with leather and spice. Full-bodied, dry and balanced, with supple tannins.

Senes Cannonau Riserva DOC

Argiolas

2015

64.80

"Senes" is vinified in stainless steel tanks before being transferred to fiberglass-lined Concrete where the wine undergoes malolactic fermentation. A full year of ageing in barriques is followed by an additional 12 months' refinement in bottle. "Senes" Cannonau Riserva is deep purple in appearance. The wine is both structured and soft velvety at the same time. Rich aromas of sweet blackberry and prune mingle with Mediterranean herbs and sweet cooking spices like cinnamon and nutmeg. Persistence of flavour throughout the finish underscores the high quality of this limited production wine. Senes works very well with hearty dishes like stews or roasted meat.

Rocca Rubia Riserva DOC

Cantina Santadi

118

Rocca Rubia is one of the most representative labels in relation to its type, a true model of Carignano. Shines in the glass with an impenetrable intense ruby red dress, the nose offers intense and complex sensations of ripe red fruit of blackberries and blueberries, which over time evolve into sensations of jam, spicy notes of vanilla, balsamic sensations of myrtle and nuances of leather and liquorice, which after a few years evolve into box notes for cigar and truffle. In the mouth Rocca Rubia is an enveloping and structured red, with great softness and flavour. A round and pulpy sip accompanies its tasting, characterized by balance, which over the years turns decidedly towards softness, intensity and great persistence. Rocca Rubia is a wine of great elegance and finesse.

Lianti Isola dei Nuraghi IGT

Capichera

015

66.00

Liànti means Levant, where the sun rises. To the east are the vineyards from which the Liànti grapes come. It is a mix of main autochthonous vines, including Carignano, and Syrah, obtained from the selection of grapes from the youngest vineyards. Vinified in steel, it is an authentic Capichera red but in a more straightforward interpretation, which, while expressing immediacy and freshness, reveals qualities of great quality. Red with garnet reflections, the nose intense opens with fruity and spicy notes, cinnamon, rhubarb, black fruit jelly, mocha. On the palate is enveloping with sweet tones of ripe fruit and fine tannins.

Is Solinas Riserva DOC

Argiolas

2017

66.80

In addition to Cannonau, Carignano is another red variety that has gained prominence in Sardinia, especially in the sunny seaside area of Sulcis, where pre-phylloxera vines have survived, thanks in part to the region's sandy soils that did not allow the insects to develop and attack the vines. Made with 95% Carignano del Sulcis and 5% Bovale Sardo, the wine reflects the power yet elegance of the Sardinian wines. Ruby red in colour with violet tinges. Intense on the nose with notes of ripe fruit and jam. Full bodied, warm and harmonious to taste with persistent fruity notes. Is Solinas is ideal with well-dressed first courses, roast suckling pig and lamb, wild boar and well matured cheese.

Galana Colli del Limbara IGT

Cantina del Vermentino 2015

67.80

Galana is the Cru of the Cantina del Vermentino winery, a wine made with Cabernet Sauvignon, Sangiovese, Carignano & Cagnulari grapes, a blend of International and local grapes. Aged in oak barrels for 13 months and a further development in the bottles of 10-15 months before is released. Deep ruby red with purple tinges, intense on the nose with hints of forest fruits and vanilla notes. On the palate is dry, warm and elegant, rich excellent body, mellow. For those who likes new world wines yet with a touch of Sardinian personality.

Keramos Cannonau Riserva DOC

Tenute Soletta

2010 6lt 988.00

Keramos in Greek means clay, from the homonym term originates the name of the municipality of Florinas, where the Cannonau grapes used to produce this wine comes from. Vines were planted in 1965 over 50 years ago. It has a ruby red colour tending to garnet, complex and varied bouquet of red berry fruit, as well as spicy. On the palate it has a fabulous roundness with hints of cherry and plum with a complex and balanced spicy finish. I recommend this great wine to all pasta dishes with cheese sauces or filled with meat, and all second courses of Sardinian meat and cheeses, excellent also just for meditation.

Pedrosu Isola dei Nuraghi IGT

Podere Monte Pedrosu

2016

71.00

100% Cagnulari, a rare grape variety from Sardinia grown mostly in the north western side of the Island, where it is used to produce full-bodied red wines. In the vineyard, Cagnulari is a productive vine that doesn't like excessive sunlight and is susceptible to berry-split after unseasonal rains. Its berries are small and firm with sweet, pink juice. The wines themselves tend to be ruby-coloured due to the deeply pigmented grape skin. Pedrosu, a biodynamic produced wine, has a great oak integration, with lots of forest fruits, scents of liquorice and violet flowers. High yet well balanced acidity, powerful and hearty. Rich wine, worth to try.

Seimura Carignano Riserva DOC

Cantine Giba

2017

73.90

vines with very low yield per hectare. The wine is aged in 750lt French oak barrels and Tonneau for at least 12 months and then in bottle for at least 6 months. Bottles produced only14,000.Dark ruby red colour, deep, powerful and aromatic bouquet with smell of ripe red fruit and spices. Very elegant wine with a full body, sometimes austere like the land where it comes from.

Korem Bovale Isola dei Nuraghi IGT

Argiolas

2017

78.00

Korem is a blend of Bovale Sardo, Carignano, and Cannonau, three red grapes that typify Sardinian viticulture. The wine is a more elegant counterpart to Turriga thanks to the aromatic Bovale Sardo. The label is that of an Ancient Greek coin found in the vineyards of the Argiolas property. Korem blends the low-yielding and deeply-colored Bovale Sardo for aroma and acidity, with Carignano for tannin, and Cannonau for fruit and body to achieve an elegant wine of layered complexity. It is a wine for refined cookery and unique occasions. In Sardinia, celebrations are often accompanied by spit-roasted meats such as suckling pig and lamb. Korem is perfect for such occasions which might include antipasti and pastas like semolina gnocchi topped with wild boar and pecorino.

Montessu Isola dei Nuraghi IGT

Agricola Punica

2018

78.00

One of my favourite red wines on the list, a small baby super Tuscan style wine made with a special blend of native and international grapes, Carignano 60%, Cabernet Sauvignon 10%, Cabernet Franc 10%, Merlot 10% and Syrah 10%. An intense ruby red, complex fruity, spicy, with hints of coffee and liquorice. On the palate is elegant and well structured, velvety, taste of red ripe fruit notes and spices. The wine is aged for 15 months in oak barrels giving an extra balance and body.

Ultana Isola dei Nuraghi IGT

Gianluigi Deaddis

2013

79.80

A blend of Cabernet Sauvignon, Cabernet Franc and Merlot, after a year of aging in oak barrels. It has a rich, warm and velvety taste, which is extraordinarily long and its tannins are of rare elegance and an impressive and balanced harmony developing between the nose and the palate. Very intense red with garnet reflections, overtones of plums, myrtle, sweet bay spices, white pepper, liquorice and chocolate on the nose while on the palate is rich, warm and velvety, extremely long with tannins of rare elegance.

Sella & Mosca's 1,600-acre estate, I Piani, constitutes the largest contiguous vineyard in Italy, covering more than 1,200 acres of vines, one of the largest wine estates in Europe. As Sardinia's foremost wine producer, Sella & Mosca's premium wines are made exclusively from estate-grown grapes. In addition to native varieties, the winery has successfully pioneered the introduction of international grape varieties, notably Cabernet Sauvignon. One of the great Italian reds, a benchmark among Bordeaux-style, made from Cabernet Sauvignon grapes grown on strong, iron-bearing clay, a terroir that shapes and influences the varietals in a Mediterranean, making the wine unique and captivating. The wine is aged in barriques for about 18 months. After bottling, the wine is cellared for another 12 months. Rich, majestic red in colour. On the nose, intense and mellow with remarkable red fruit fragrances. The palate demonstrates classic flavours of Cabernet with accents of vanilla, black currant, soft grained tannins with a lingering finish.

Terre Brune Superiore DOCCantina Santadi2017110.00Terre Brune Superiore DOCCantina Santadi2016 1.5lt 248.00

A true Sardinian legend, a 1st class wine. One of Sardinia's finest reds, Terre Brune from Santadi is a Carignan heavy blend from Sardinia, 95% Carignano del Sulcis, 5% Bovaleddu grapes. The wine is matured in French oak for 16-18 months before a further year in bottle before release. On the nose displays notes of plums and blueberries complemented by sweet spice, bay, juniper, tobacco and chocolate. Rich and warm on the palate, with suave tannins and brilliant intensity to the fruit and spicy notes. This is simply one of the world's best Carginano.

Barrua Isola dei Nuraghi IGT Agricola Punica 2016 118.00

Barrua is a cooperation between Agricola Punica of Santadi, south west of Sardinia, and Marchesi Incisa della Rochetta from the famous winery of Sassicaia, under the supervision of Dr Giacomo Tacchis. Red wine form Carignano, Merlot and Cabernet Sauvignon grapes vinified individually in our Narcao and Barrua vineyards from spurred cordon vines cultivated in Basso Sulcis. Lively, deep ruby red; nature's gift of colour, complex scents of mature red fruits (mainly black cherry), spices, notes of liquorice and hints of myrtle. An elegant wine that shows exceptional workmanship.

Mantenghja Isola dei Nuraghi IGT Capichera 2009 178.00

The choice of the autochthonous single grape variety and the selection of the best bunches are accompanied by an aging of 24 months before being bottled. Mantènghia is a race wine, intense and soft, which evolves over the years. Mantènghja in the Gallurese dialect is "A blessing". Harvest is made between late September and early October. Fermentation and maceration in steel tanks for about 3 weeks, while it takes up to 24 months of aging before going into the bottle. Deep red with intense purple reflections, on the nose has great intensity and concentration of black currant, blackberry, blueberry, juniper berries, mint, coffee and chocolate. The palate is full, warm, round and pulpy ripe fruits, persistence in the mouth with an enveloping finish, supported by silky fine tannic texture.

Albóri di Làmpata Isola dei Nuraghi IGT Capichera 2012 480.00

100% pure Syrah, exclusive interpretation of this variety, with its extraordinary versatility. From the Mistral-facing vineyards a scrupulous selection of the grapes is made, and after 12 months of aging, Albóri di Làmpata is bottled in very few copies. The name means June sunrise. Like the most beautiful sunrise, this Syrah, red with purple reflections, is an exciting complex and enveloping wine of incomparable elegance. Deep red with violet reflections, black berried fruit, blackberry, black cherry, liquorice and violet, with notes of black pepper. Great aromatic complexity with balsamic notes of myrtle and Mediterranean scrub, jam, coffee, leather and date.

SWEET WINE

Hermes Isola dei Nuraghi IGT (500ml)

Tenute Soletta

2018

49.00

The name Hermes, or Mercury, refers to the planet closest to the Sun, indispensable element, which contributes to determine the typicality of this wine. Made with late-harvest Moscato grapes, this light amber dessert wine boasts evolved aromas of caramel, roasted chestnuts, honey and dried apricot. The wine stays in contact with the skins for three days to achieve thicker, richer structure and deeper texture. Dried ginger and sharp resin characterize the close.

Angialis Isola dei Nuraghi (500ml)

Argiolas

2014

79.00

Angialis is a late harvest wine made from the indigenous Nasco grape with small percentage of Malvasia. Refined in barrique, Angialis has a very long bottle life and improves with age. A very enjoyable dessert wine has a deep gold color, typical of wines made from grapes that have been overripened by the sun. The perfume is rich, and intensely reminiscent of peaches and apricots. Full-bodied, floral and harmonious.

Antonio 100 Isola dei Nuraghi (500ml)

Argiolas

2010

105.00

Antonio 100 IGT Isola dei Nuraghi Rosso Passito is one of the latest labels from the Argiolas winery, designed on the occasion of the 100th birthday of the founder of the company, Antonio Argiolas, who died in 2009 at the age of 102. The Argiolas winery wanted to dedicate this label to its progenitor and to all the centenarians of the island. Produced from a selection of the most traditional of the autochthonous berry grapes red and a 5% black Malvasia grape, this rich dessert wine opens with subdued aromas of raspberry jam, mocha and Mediterranean brush. Sweet, full-bodied, fig, candied date, clove and hazelnut.

Anghelu Ruju Riserva 2005 (0.75cl)

Sella & Mosca

2005

168.00

Anghelu Ruju DOC is one of the most representative products of Sella & Mosca, a true flagship of the Alghero and pride for the whole of Sardinia: an Alghero DOC Vino Liquoroso Riserva obtained from sun-dried Cannonau grapes, fortified just like Port or Madeira wines. Only the best bunches from Sella & Mosca's vineyards are selected at perfect ripeness, between the second and third week of September, when the acidity is still high. They're carefully laid out on frames in the sun for twenty days, lifted from the ground to ensure optimum ventilation and covered at night or in bad weather. The wine ages in steel until the spring, followed by fortification to bring the alcohol up to 19%. Finally, the wine is transferred to large oak barrels where it matures for a minimum of five years in order to refine its structure, softness and overall taste. This gem should be drunk at room temperature, or slightly chilled, and pairs best with rich, dark chocolate and desserts alike. It's a superb meditation wine for all those relaxed winter evenings.

LIQUERS & GRAPPA 50ml

| Liquors | Benalonga | 6.00 |
|----------------------|-------------------|-------|
| Filu e ferru | Benalonga | 7.00 |
| Grappa Tremontis | Tremontis | 9.00 |
| Grappa di Vermentino | Lucrezio R. | 11.00 |
| Grappa di Cannonau | Lucrezio R. | 12.00 |
| Barricato Jazz | Lucrezio R | 15.00 |
| Grappa Turriga | Argiolas | 19.00 |
| Fine whisky | Ask for selection | 12.00 |

BEER, WATER & SOFT DRINK

| Ichnusa Bionda Sardegna beer 33cl | 6.00 |
|---|------|
| Ichnusa no filtered Bionda Sardegna beer 33cl | 7.80 |
| Smeraldina Water Sorgenti Monti Di Deu 0.75 l | 3.90 |
| Soft drinks | 3.00 |
| Fresh fruit juices selection | 4.00 |