



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



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, of the 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.*

Principal's 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 or 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. 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 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.

**START YOUR JOURNEY WITH ONE
OF THE UNIQUE APERITIF
CAREFULLY PREPARED BY OUR TEAM**

Mirto scents Sardinian Gin thyme & tonic 9.00

Pure Sardinia Vodka Martini, olives & rosemary 15.00

Smoked Aged Negroni with Pig Gin & Silvio Carta vermouth 15.00

Mirto Royal with Aristanis Brut Metodo Classico 15.80

CORAVIN ANY BOTTLE

CHOOSE YOUR WINE
ENJOY A GLASS OR TWO
TAKE THE REST AT HOME OR
LET US LOOK AFTER YOUR BOTTLE
IN OUR CELLAR FOR YOUR NEXT VISIT

AT ARTISANS OF SARDINIA
WE SELL OUR WINES AT 30% OFF TO TAKE AWAY

TENUTE GEBELIAS

ARTISANS OF SARDINIA WINERY

Tenute Gebelias was born in the early years of the last century
from the love, passion and work on the fields.

A work that is the result of the experience of several generations,
passion for the land respecting and reflecting
the traditions of Sardinian wine making.

The land is called "Gebel" that in Arabic means "mountain"
and surrounding areas are famous
for the important archaeological discoveries.

During the soil settlement for the planting of vineyard,
several Askoid jugs have been found.

They were probably used to pour, sell and export wine,
which has been produced for ages on this land,
to all the Mediterranean sea.

Together with Mr Nicola Loddo, I worked on blending the wines,
including my personalization of Gebel from native grapes
Cannonau & Carignano and a small percentage of the winery
terroir grown Cabernet Sauvignon.

For the labels I decide that a local Artist, such as Margaret Knott,
a wonderful charming lady, with tons of experience,
would have been the perfect person to give that extra colour to the wines.
She paints outside whenever she can, mostly with gouache, oil and graphite.
She prefers her fingers to a brush.

Her prints and paintings have been greatly influenced
by her work as a designer. She has exhibited in Paris and New York
and numerous UK Exhibitions.

Her painting can be found as well as on my wines
all over the walls of Artisans of Sardinia.

My House values of hospitality and quality of the food,
can only be in the best bottle of quality and price of the wine list.

Our House wines



Sparkling

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|--------------------------------|----------------------------|-------|-------|
| Aristanis Brut Metodo Classico | Cantina della Vernaccia NV | 175ml | 15.00 |
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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

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| | | 175ml | 375ml |
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| Amistral Vermentino di Sardegna DOC Artisans of Sardinia | 2022 | 12.50 | 28.00 |
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100% Vermentino grapes, bright straw yellow with shades of greenish, on the nose reminds delicate flowers and fresh fruits scents with an elegant mineral completes the general harmony. The palate is full, soft and with excellent acidity, long and clean end, it closes with a nice elegant and fresh aftertaste.

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| Terresinis Valle del Tirso IGT | Cantina della Vernaccia | 2023 | 12.50 | 28.00 |
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The wine is made of 85% Vernaccia and 15% of Vermentino. 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.

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| Maia Vermentino di Gallura DOCG | Siddura | 2022 | 15.80 | 37.50 |
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Yellow fruit and white flowers. Harmonious and delicate. Fresh and fruity, with a good balance on the palate and a final of bitter almond, typical of Vermentino's vine. With its impressive complexity and aromatic finesse, it represent a "tribute to Gallura" wine's region.

Rosè

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| Riak Cannonau di Sardegna DOC | Artisans of Sardinia | 2022 | 9.95 | 21.80 |
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Made with a selection of Cannonau grapes. Shades of pale pink, the nose can immediately sense the rose floral and cherry fruity notes typical of the varietal. On the palate is considerable young & fresh, well balanced with floral and fruity notes.

Reds

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|-----------------------------------|-------------------------|------|------|-------|
| Don Efisio Monica Di Sardegna DOC | Cantina della Vernaccia | 2021 | 9.80 | 21.00 |
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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. Ruby red colour, with red fruit and spicy aromas on the nose. The wine is dry, fresh and pleasantly smooth on the palate.

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| Karam Cannonau di Sardegna DOC | Artisans of Sardinia | 2020 | 13.50 | 29.00 |
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Selection of Cannonau grapes, deep ruby red, on the nose deep senses of fresh and elegant touch of Mediterranean herbs with nice spicy scents and small wild berries. Considerably fresh on the palate, savoury, harmonious and fruity wine. Aged in stainless steel followed by 6 to 8 months in bottle.

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| Gebel Isola dei Nuraghi IGT | Artisans of Sardinia | 2021 | 14.20 | 34.80 |
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60% Cannonau, 20% Carignano and 20% Cabernet Sauvignon Deep ruby red with shades of garnet, on the nose has an intense and persistent scent, with traces of vanilla, cinnamon and spices, reminding clearly the Mediterranean scrubland, young fruits balances the harmony of this wine. On the palate is well balanced, balanced tannins well balanced by a powerful alcoholic degree typical of the Mediterranean wines. Softness and delicacy characterize the general structure of this wine. Aged in 225 litres oak barrique for about a year, in bottle for at least 8 months.

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| Maia Vermentino di Gallura DOCG | Siddura | 2022 | 62.00 |
| <i>The first wine ever made in Siddura's cellar, from the main vine planted. The grapes harvested with meticulous care and selected carefully, in order to obtain the best quality, together with an outstanding terroir, allow to create Maia. Yellow fruit and white flowers. Harmonious and delicate. Fresh and fruity, with a good balance on the palate and a final of bitter almond, typical of Vermentino's vine. With its impressive complexity and aromatic finesse, it represent a "tribute to Gallura" wine's region..</i> | | | |
| Is Argiolas Vermentino di Sardegna DOC | Argiolas | 2023 | 63.00 |
| <i>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.</i> | | | |
| Villa di Chiesa Valli di Porto Pino IGT | Cantina Santadi | 2022 | 65.00 |
| <i>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.</i> | | | |
| Arakena Late Harvest DOCG | Cantina del Vermentino | 2021 | 66.00 |
| <i>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.</i> | | | |
| Avinu Vermentino Isola dei Nuraghi IGT | Podere Monte Pedrosu | 2021 | 68.00 |
| <i>One of the most elegant wine on my list, becoming one of my favourite Vermentino for its elegance and finesse both on the nose & palate. Made with 90% Vermentino & a share of 20% between Girò Bianco and Moscato, Avinu is produced in only 2000 bottles. Harvest take place in mid-September, skin contact fermentation for 18 hours and vinification in steel for 10 months in fine lees. The result is a beautiful Vermentino with intense yellow golden colour, balsamic nose, sage notes with a mix of medical herbs, hints of yellow pulp fruit of apricot and peach. Warm, clean on the palate with a savoury fresh notes.</i> | | | |
| Torbato Terre Bianche Cuvée 161 DOC | Sella & Mosca | 2022 | 69.60 |
| <i>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.</i> | | | |
| Tarongia Vermentino Isola dei Nuraghi IGT | Podere Monte Pedrosu | 2022 | 75.00 |
| <i>Tarongia is a spectacular orange wine only produced in 250 bottles. Made with 90% Vermentino and 10% Moscato from 45 years old vines situated in Usini at 250 meters above the sea level. Tarongia is Catalan for Orange. The name was given to this wine as it undergoesto a prolonged maceration on the skins for about 10 days given the wine a deep orange colour. On the nose is very fresh with notes of mixed herbs, muscat, apricot and medlar. Very warm & elegant sip, the best orange wine I ever had.</i> | | | |

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| Cerdeña Isola dei Nuraghi IGT | Argiolas | 2019 | 98.00 |
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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.

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| Bèru Superiore DOCG Limited Edition | Siddura | 2022 | 98.00 |
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This wine is the desire to experiment that you breathe throughout the company. The winery challenge is to demonstrate that Vermentino is a "versatile" vine. While subjecting it to different types of winemaking, always keeps its identity and valuable organoleptic characteristics that have made it known and appreciated all over the world. Strictly manual harvesting of the best Vermentino's vine and manual selection. The grapes are left to macerate a few hours before being softly pressed. The alcoholic fermentation takes place in small French oak barrels. Very fine nose, intense and complex, with nuance of vanilla and thyme, while the palate is full-bodied wine, elegant and stylish, with excellent minerality, smooth.

Rosé Wines

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| Riak Rosè Cannonau di Sardegna DOC | Artisans of Sardinia | 2022 | 39.00 |
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Made with a selection of f Cannonau grapes, coming from our vineyards in the gentle hill of Gebeliasin the area around Barisardo village. The must, gently pressed, is left in contact with the skin for about 6/8 hours at a temperature of -10 degrees, then the fermentation at low temperature begins. Shades of pale pink, the nose can immediately sense the rose floral and cherry fruity notes typical of the varietal. On the palate is considerable young fresh, balanced with floral and fruity notes.

Red Wines

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| Granito Rosso Bovale IGT | Cantina del Mandrolisai | 2022 | 36.00 |
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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.

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| Grotta Rossa Carignano del Sulcis | Cantina Santadi | 2021 | 38.00 |
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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.

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| Don Efisio Monica Di Sardegna DOC | Cantina della Vernaccia | 2021 | 38.00 |
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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. Ruby red colour, with red fruit and spicy aromas on the nose. The wine is dry, fresh and pleasantly smooth on the palate.

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| Perdera Monica di Sardegna DOC | Argiolas | 2022 | 45.00 |
| <i>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.</i> | | | |
| Giba Rosso Carignano del Sulcis DOC | Cantine Giba | 2020 | 46.00 |
| <i>Produced with 100% Carignano grapes coming from vineyard situated on the southwest of the Island, the Sulcis district, from the village's 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.</i> | | | |
| Costera Cannonau di Sardegna DOC | Argiolas | 2021 | 49.00 |
| <i>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. A great example of good quality Cannonau</i> | | | |
| Caposardo Cannonau di Sardegna DOC | Gianluigi Deaddis | 2020 | 50.00 |
| <i>From a fine selection of 100% Cannonau grapes, Caposardo is characterized by its intense fruity aroma, its kindness and balanced flavor 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.</i> | | | |
| Montiprama Valle del Tirso Rosso IGT | Cantina della Vernaccia | 2020 | 50.00 |
| <i>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. 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.</i> | | | |
| Cardanera Carignano del Sulcis DOC | Argiolas | 2022 | 51.00 |
| <i>Wild red-berry, myrtle and garrigue aromas demonstrate this wine's Sardinian origin. The medium-bodied palate offers ripe raspberry, juicy cranberry and dark culinary spice alongside polished tannins. Great quality wine, no need many words.</i> | | | |
| Noras Cannonau di Sardegna DOC | Cantina Santadi | 2021 | 52.00 |
| <i>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.</i> | | | |

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| Karam Cannonau di Sardegna DOC | Artisans of Sardinia | 2020 | 52.00 |
| <i>Selection of Cannonau grapes, vinified at low-temperature fermentation (20°C) in stainless steel tanks, in order to highlight the fresh notes of the final product. Deep ruby red, on the nose deep senses of fresh and elegant touch of Mediterranean herbs with nice spicy scents and small wild berries. Considerably fresh on the palate, savory, harmonious and fruity wine. Ages in stainless steel followed by 6 to 8 months in bottle.</i> | | | |
| Corash Cannonau Riserva DOC | Cantina della Vernaccia | 2019 | 54.00 |
| <i>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.</i> | | | |
| Padres Isola dei Nuraghi IGT | Gianluigi Deaddis | 2020 | 58.00 |
| <i>100% Bovale Sardo, Padres vineyards are in the heart of Anglona, a context of Nuraghi, 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. Intense hints of blackberry fruit, black cherry and myrtle. Fragrant and delicate aromatic scents of spices, eucalyptus and dried flowers.</i> | | | |
| Bacco Carignano Isola dei Nuraghi IGT | Siddura | 2020 | 59.00 |
| <i>Handpicked harvest, in small baskets. The destemmed grapes are macerated for several days, to extract the whole aromatic potential from the skins. Ruby red with violet hues, intense and complex nose, characterized by an enveloping aroma of marasca cherries and musk. The taste is full-bodied, with a fruity persistent, harmonious taste and a freshness that make it very drinkable</i> | | | |
| Gebel Isola dei Nuraghi IGT | Artisans of Sardinia | 2021 | 62.00 |
| <i>The wine is made by 60% Cannonau, 20% Carignano and 20% Cabernet Sauvignon, harvested at the early hours of the day. The Maceration takes about 15/20 days, in order to obtain an ideal anthocyanins extraction and save the polyphenols through soft pressing. Deep ruby red with shades of garnet, on the nose has an intense and persistent scent, with traces of vanilla, cinnamon and spices, reminding clearly the Mediterranean scrubland, young fruits balances the harmony of this wine. On the palate is well balanced, balanced tannins well balanced by a powerful alcoholic degree typical of the Mediterranean wines. Softness and delicacy characterize the general structure of this wine. Aged in 225 litres oak barrique for about a year, in bottle for at least 6 months</i> | | | |
| 1Hundred Isola dei Nuraghi IGT | Gianluigi Deaddis | 2021 | 65.00 |
| <i>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 nose while on the palate is full bodied, warm and soft, well structured.</i> | | | |
| Tanca Farrá DOC | Sella & Mosca | 2020 | 68.00 |
| <i>Tanca Farrá 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 colour 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.</i> | | | |

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| Senes Cannonau Riserva DOC | Argiolas | 2020 | 69.00 |
| <i>"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.</i> | | | |
| Rocca Rubia Riserva DOC | Cantina Santadi | 2020 | 69.00 |
| <i>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.</i> | | | |
| Is Solinas Riserva DOC | Argiolas | 2020 | 70.00 |
| <i>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.</i> | | | |
| Galana Colli del Limbara IGT | Cantina del Vermentino | 2018 | 71.00 |
| <i>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.</i> | | | |
| Keramos Cannonau Riserva DOC | Tenute Soletta | 2017 | 78.00 |
| <i>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.</i> | | | |
| Pedrosu Isola dei Nuraghi IGT | Podere Monte Pedrosu | 2019 | 79.00 |
| <i>100% Cagnulari, a rare grape variety from Sardinia grown mostly in the northwestern 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.</i> | | | |

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| Seimura Carignano Riserva DOC | Cantine Giba | 2020 | 80.00 |
| <i>Seimura is the flag of this tiny winery produced with the best selection of the Carignano grapes from the commune of Giba. 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 only 14,000. 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.</i> | | | |
| Montessu Isola dei Nuraghi IGT | Agricola Punica | 2020 | 81.00 |
| <i>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.</i> | | | |
| Ultana Isola dei Nuraghi IGT | Gianluigi Deaddis | 2016 | 82.00 |
| <i>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.</i> | | | |
| Cinquesse Cannonau di Sardegna DOC | Antichi Poderi Jerzu | 2020 | 84.00 |
| <i>A wine dedicated to the artist Maria Lai and her work which is nourished by the most ancient traditions of her remote native region to become universally symbolic. Made with 100% Cannonau grapes Clear ruby. Pungent aromatic baggage composed of scents of myrtle, green pepper, mineral puffs of graphite, black olive brine, wild blackberry and vaguely balsamic suggestions. Fresh and savory, it offers the palate a spherical tannin and a prolonged ferrous persistence.</i> | | | |
| Korem Bovale Isola dei Nuraghi IGT | Argiolas | 2021 | 88.00 |
| <i>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.</i> | | | |
| Luzzana Isola dei Nuraghi IGT | Vinicola Cherchi | 2021 | 90.00 |
| <i>50% Cagnulari & 50% Cannonau grapes, two of the most characteristic varieties of Cherchi's territory, this Isola dei Nuraghi IGT red is produced in limited quantities. After aging in oak barrels, the wine continues its aging in the bottle for at least one year. The colour is deep ruby with garnet hints, intense and elegant aromas, rich and complex bouquet with toasted notes of vanilla, but mostly fruity plum. It is dry and full bodied; pleasant the initial tannic feeling in balance with alcohol and acidity. Tasty and fresh, it has aristocratic personality. Long persistence of taste and smell.</i> | | | |
| Marchese di Villamarina Riserva DOC | Sella & Mosca | 2017 | 110.00 |
| <i>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 varieties 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 color. On the nose, intense and mellow with remarkable red fruit fragrances. The palate demonstrates classic flavors of Cabernet with accents of vanilla, black currant, soft tannins with a lingering finish.</i> | | | |

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| Terre Brune Superiore DOC | Cantina Santadi | 2019 | 120.00 |
| Terre Brune Superiore DOC | Cantina Santadi | 2016 | 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 Carignano.

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| Barrua Isola dei Nuraghi IGT | Agricola Punica | 2020 | 125.00 |
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Barrua is a cooperation between Agricola Punica of Santadi, southwest of Sardinia, and Marchesi Incisa della Rochetta from the famous winery of Sassicaia, under the supervision of Dr Giacomo Tacchis. Red wine from 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.

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| Entu Isola dei Nuraghi | Masone Mannu | 2019 | 129.00 |
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Tenuta Masone Mannu is situated in the territory of Monti, a few kilometres from Olbia, nestled in an extraordinary landscape of cork forests, rivers, lakes and Mediterranean scrub woods. 60% Carignano, 20% Merlot, 20% Cabernet Sauvignon from biodynamic vineyards, fermented in stainless steel with wild yeasts and aged in French oak barriques – 1st and 2nd year – for 12 months. Cassis and woody spices over blackberry and cherry. A twist of balsamic, macerated juice soaks over a deliciously weighted frame of ripe and bright balanced fruits. Long and pure with sunny aromatics of mediterranean herbs and burst berries.

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| Sa Scala Cannonau di Sardegna DOC | Cantina Agricola Pusole | 2019 | 129.00 |
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From the Sa Scala vineyard, with 20-year-old vines, a red made from 100% Cannonau grapes, from a careful selection of a small part of the vineyard. After fermentation in steel tanks, it is aged in used barriques for almost 12 months, with subsequent aging in the bottle. Goes on the market 3 years after the harvest. An identifying wine for the Pusole farm.

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| Saccarè Ogliastra IGT | Cantina Agricola Pusole | 2020 | 130.00 |
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80% Cannonau, 10% Monica and 10% Muristellu with a production of only 1500 bottles. From the Saccarè vineyard, of mixed native grapes grown as saplings and with plants over 70 years old, comes a red aged in used barriques for almost 12 months. Maceration on the skins for 12-14 days. An intense, rich, material and long wine, with great potential. A real Cannonau to keep there to refine as if it were a Riserva, despite being released as Ogliastra IGT. One of my best expression of a Sardinian Cannonau.

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| Mantèghja Carignano IGT | Capichera | 2016 | 140.00 |
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Produced in a few precious bottles, this wine is the realization of an ambitious project. 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. Mantèghja is a race wine, intense and soft, which evolves over the years. Mantèghja in the Gallurese dialect is "A blessing". First vintage produced was in 1999. 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.

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| Cannonau Riserva "Barrosu" DOC | Giovanni Montisci | 2022 | 145.00 |
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Barrosu, in English Swagger, is a powerful and exciting portrait of Mamoiada, as well as among the greatest Italian reds. Mamoiada is also the land of Giovanni Montisci, a former mechanic and motor enthusiast, who after inheriting 2 hectares of vineyard decided to change his life and devote himself entirely to viticulture. Cannonau grapes sourced from old bush-trained vineyards and grown without the use of any chemicals or synthesis. In the winery, the same philosophy is continued, so all fermentation takes place spontaneously without the clarification or filtration. Aged for 12 months in large barrels before bottling, which takes place without the addition of sulphur. A ruby red toward garnet, the nose is myrtle, fennel, helichrysum and saltiness come together in a sumptuous and very impressive picture while the sip has the ability to conquer the palate by virtue of its overflowing power. A unique and unforgettable wine.

Turriga's Vintages

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| Turriga Isola dei Nuraghi IGT | Argiolas | 2020 | 150.00 |
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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.

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| Turriga Isola dei Nuraghi IGT | Argiolas | 2019 | 159.00 |
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| Turriga Isola dei Nuraghi IGT | Argiolas | 2019 | 1.5lt. 349.80 |
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Another great vintage. Deep purple colour with bright flashes of black and more vivid vermilion hues. Its perfume is persuasive, a balanced combination of spices, woody balsams and ripe fruit flesh that disposes the nose and palate to a genuinely balsamic all, enveloping persuasiveness. A blend of ripe fruit pulp and oak that, in aroma and touch, dispenses a creamy, minty plum of sweet, and eucalyptol.

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| Turriga Isola dei Nuraghi IGT | Argiolas | 2013 | 216.00 |
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The wine has a deep garnet-red color, elegant, full-bodied taste, showing a good combination of colors of black fruit and firm tannins structure. Long finish with spicy undertones, aroma of the wine reveals a combination of notes of blueberry and cherry with hints of chocolate, tobacco, coffee and herbs.

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| Turriga The 20th Harvests | Argiolas | 2008 | 398.00 |
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20 years Anniversary of this iconic wine of Italy. Very dark red violet colour, juniper berry, tart black fruit, toast, green herbs nose, red berry, cherry puree palate with a combination of woody forest floor, leather shows gently for a moment. Long soft tannins. This wine, it has a class and velvet palate from start to finish. All worth it!!!

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| Turriga Isola dei Nuraghi IGT | Argiolas | 2004 | 465.00 |
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A favorite bottling which rarely disappoints, and this one was no exception. Youthful and compact, with notes of mocha, a mélange of blue, red and black fruit, some pencil lead and mild herbs. Well-integrated oak and just a touch of vanilla which I like and provides the wine with some energy to balance out its extraction and power. Intense elegant character.

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| Turriga The 10th Harvests | Argiolas | 1998 | 588.00 |
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The wine shows a beautiful and intense ruby red colour with moderate transparency. The nose reveals great personality with clean and elegant aromas. There can be perceived intense and good aromas of black cherry, chocolate, blueberry jam, blackberry jam, plum jam, liquorice, vanilla, dried violet and a pleasing hint of black pepper. The mouth denotes an excellent correspondence to the nose and an impeccable balance, full body and intense flavours. The finish is very persistent and long with pleasing flavours blackberry, black cherry and plum. Long finish. A great wine!!!

Sweet Wine

Hermes Isola dei Nuraghi IGT Tenute Soletta 2019 59.00

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 Argiolas 2017 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 over-ripened by the sun. The perfume is rich, and intensely reminiscent of peaches and apricots. Full-bodied, floral and harmonious.

Nùali Moscato di Sardegna Passito DOC Siddura 2015 86.00

Nùali grapes are left to dry on the plant and then harvested manually once they reach the right maturation time. Ripe fruit with hints of apricot, maracuja and orange peel. Velvety and enveloping, with a backdrop of white flowers and spices. Great freshness, minerality and taste-olfactory persistence

Antonio 100 Isola dei Nuraghi Argiolas 2010 99.00

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, fig, candied date, clove and hazelnut.

Anghelu Ruju Riserva 2005 Sella & Mosca 2005 138.00

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 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 & Sardinian biscuits

Liquers & Grappa 50ml

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| Amaro Silvio Carta (chilled) | 12 |
| Amaro Bomba Carta | 15 |
| Liquors | 6 |
| Filu e ferru | 7 |
| Grappa Tremontis | 10 |
| Grappa di Vermentino | 12 |
| Grappa di Cannonau | 13 |
| Barricato Jazz | 15 |
| Grappa Turriga | 19 |

Sardinian Whisky Silvio C 25

Fine whisky from 18

Ask waiter for selection

Beer, Water & Soft Drink

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| Birra Ichnusa 33cl | 6.80 |
| Birra Ichnusa unfiltered beer 33cl | 7.80 |
| Smeraldina Water Monti Di Deu 0.75 l | 5.90 |
| Soft drinks | 3 |
| Fresh fruit juices selection | 5 |