

# SARDINIA



*Sardinia is the second largest island of the Mediterranean. It is unique, very different from the other islands and from the other Italian regions. Its beaches are spectacular, its turquoise sea reminiscent of the Caribbean. But there are also high mountains, such as Punta La Marmora that is 1,834 meters high. About 50% of the soils is granitic. The climate is mild in the winter, but it can get extremely hot in the summer, sometimes up to 45 degrees Celsius!*

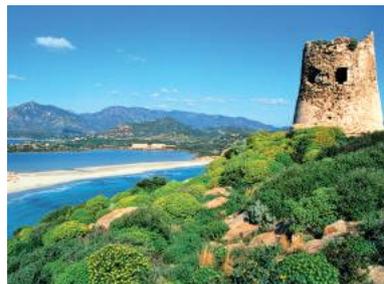
*Our selection offers you wines from Gallura in the northern part of the island. Here there are lovely Romanesque churches, mysterious archeological sites, where one can see the impressive “nuraghi”, cone shaped towers built by an ancient Sardinian civilization that ruled the island from 1,800 B.C. till the second century A.D. The contrast in the landscape is incredible: white beaches and granitic hills and mountains some right on the sea. There has been a great development of touristic sites, such as the famous “Costa Smeralda”. Although Sardinia is very crowded in the summer, it is always possible to find beaches and towns “off the beaten track”.*

*Needless to say, viticulture is very ancient in Sardinia and was developed by the Phoenicians and then by the ancient Romans. Unfortunately the vineyards were destroyed by the Barbarians, but viticulture was practiced again in the XIII and XVI centuries. Vermentino was probably imported from Spain in the XIX century. It seems that also the red indigenous grape varieties of Sardinia - such as Bovale Sardo, Carignano, Cannonau, Monica – descend from varieties imported from Spain in the XV century. Although phylloxera destroyed a large part of the vineyards, these ancient varieties were replanted and many producers are concentrating on high quality wines made with these grapes.*

*Although Sardinia is an island, the traditional cuisine is not based on fish. Sardinia has an ancient tradition of sheep farming and it is famous for its delicious cheese, its pasta (“malloreddus”), roast suckling pig (“porceddu”), lamb, lovely vegetable dishes and much more. Due to tourism a fish cuisine has been developed over the last thirty years.*

*As mentioned before, we are happy to offer you some fantastic wines from Gallura, made by a fantastic family: try the mineral and flavourful Vermentino and the very particular fresh and fruity reds and, in case you have not been, you will want to visit this impressive part of the world!*

◇



### Main indigenous varieties



Cannonau  
Bovale Sardo  
Carignano  
Monica



Vermentino



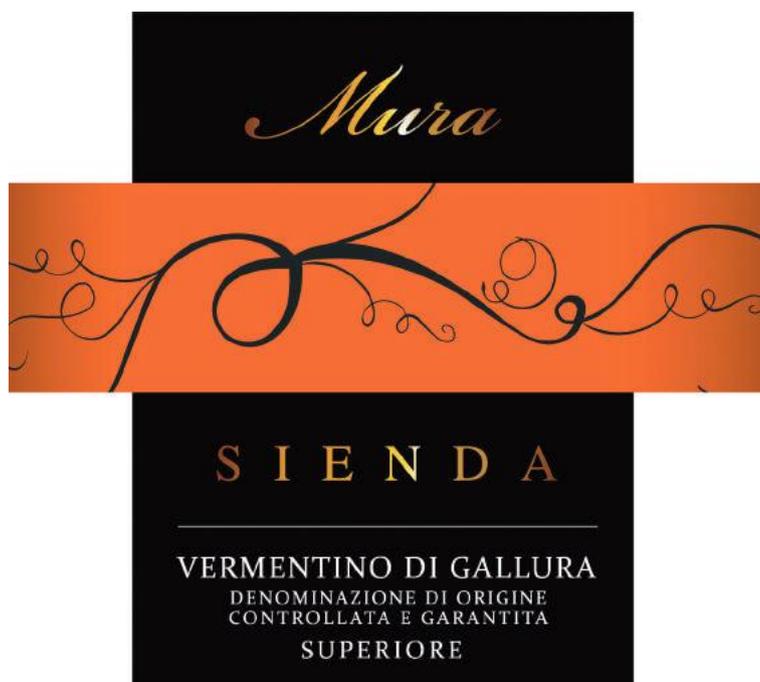


Azienda Vitivinicola

Sardinia



For the first time our selection now offers you some very special wines from Sardinia and from a very special estate. Azienda Vitivinicola Mura is in the north west of the island near Olbia, six kilometres inland and was established in 1975 by Filippo Mura, the father of Salvatore and Marianna, as a hobby. He planted 7 hectares of vineyards on the old bed of a river after levelling the land out and removing a lot of the granite rocks. A huge granite rock can still be seen among the vines. The sea breezes meet here with the breezes that blow from the mountains creating a particular microclimate and lowering the temperature in the afternoon and at night. Bear in mind that the temperature can go up to 40-41 degrees Celsius in August! Since 1999 Marianna and Salvatore work full time at the estate after Filippo entrusted them with the management. Marianna is the wine maker, she has a degree in biology and one in oenology and viticulture and has specialised her knowledge in white vinification in Friuli working for a season at the estates of Marco Felluga and Russiz Superiore. Salvatore is an agricultural technician, he manages the vineyards, together with Marianna, and he follows the marketing of the wines. At present the vineyard extension is 13 hectares, 8 hectares are planted with Vermentino, the rest are planted with indigenous red varieties such as Cannonau, Bovale and Carignano. The altitude is 150-200 meters above sea level, the soil is made up of red clay, it has little organic matter and is rich in white, pink and purple quartzite and in granite. According to recent studies, Vermentino was imported from Spain in the XIX century either directly by ship and grown at first around the town of Alghero or it was brought to Sardinia through the south of France, Liguria and Tuscany. While it seems that Cannonau is most definitely an autochthonous grape. The traditional wines of Sardinia were red, the production of white wines is more recent. The vineyards are beautifully tended, herbicides and chemical products are banned, grass is left on the aisles between the rows of vines, only copper and sulphur are sprayed in order to prevent disease. When needed, manure from local farms is spread. Because of the hot climate during the summer the vines are defoliated very little. The younger vines are irrigated as the clayey soil dries easily. Because of the composition of the soil and the vicinity of the Tyrrhenian sea, the Vermentino di Gallura (this is the only DOCG appellation in Sardinia) of the Mura family is particularly mineral, sapid, it has a lot of structure. Furthermore, these wines have a good acidity, due to the cool afternoon breezes, that make them fresh and vibrant. Marianna's version of Cannonau is different from the traditional one: the grapes are harvested earlier, the maceration with the skins is short (five days) so as to make fresh and fruity wines, with cherry and strawberry notes, wines that are appreciated also by a young public. Marianna and Salvatore speak about their estate with enthusiasm and with love and this can be felt drinking these wines. ◇



### Vermentino di Gallura Superiore DOCG Sienda

Zone: *Azzanidò district (Olbia-Tempio)*  
 Cru: *Mura vineyards*  
 Varietal: *100% Vermentino*  
 Vineyard Ext.: *3 hectares*  
 Average Prod.: *18,000 bottles*



*Type of Viticulture: Integrated / Sustainable*

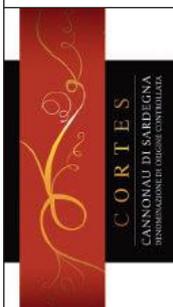
### Vermentino di Gallura DOCG Cheremi

Zone: *Azzanidò and Monti districts (Olbia-Tempio)*  
 Cru: *Mura vineyards and a small plot in Monti*  
 Varietal: *100% Vermentino*  
 Vineyard Ext.: *3 hectares*  
 Average Prod.: *21,000 bottles*



### Cannonau di Sardegna DOC Cortes

Zone: *Azzanidò and Monti districts (Olbia-Tempio)*  
 Cru: *Mura vineyards and a small plot in Monti*  
 Varietal: *100% Cannonau*  
 Vineyard Ext.: *2.5 hectares*  
 Average Prod.: *10,000 bottles*



### Isola dei Nuraghi IGT Baja

Zone: *Azzanidò (Olbia-Tempio)*  
 Cru: *Mura vineyards*  
 Varietal: *80% Cannonau, 15% Carignano, 5% Bovale Sardo*  
 Vineyard Ext.: *0.5 hectares*  
 Average Prod.: *3,000-5,000 bottles*

