



SARDINIA, ANCIENT LAND, TREASURE CHEST OF A THOUSAND FLAVORS

Sardinia
Export


Confartigianato
NUORO - OGLIASTRA


UNIONE EUROPEA
Fondo europeo di sviluppo regionale


REPUBBLICA ITALIANA


REGIONE AUTÒNOMA DE SARDIGNA
REGIONE AUTONOMA DELLA SARDEGNA

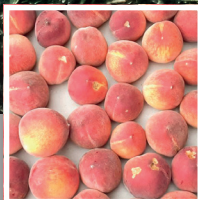

POR FESR
SARDEGNA 2014-2020

SARDEGNA



Companies presented in the agri-food sector

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Antica Fabbrica del Dolce Nuorese

di Pala Giovanni Nicola C. Snc



Aranzada
1885

Original recipe with orange
zest, almonds and honey



Aranzada
Crumble

Soft ground orange peel,
almonds and honey



Aranzada
Light

Light recipe with orange
peel and honey WITHOUT
almonds



Aranzada
Crumble light

Soft ground orange peel and
honey WITHOUT almonds

The original recipe with an unmistakable flavor, orange peel in thin threads cooked slowly in honey and enriched by a shower of almond sticks.

40% orange zest, 40% honey, 20% almonds, naturally gluten-free, lactose-free and without added preservatives. Thanks to the natural preservative action of honey, if kept in a cool and dry place it lasts over a year.

Packaging:
400g pie
Cakes of about 13.5 g each packaged individually in boxes of:
90 pieces (Luxe Gift)
15 pieces (Taste)
72 pieces (Mono)

Soft ground orange peel and almonds, slowly cooked in honey. A decorative combination initially conceived for catering and professional pastry, it is now also available for the most creative gourmards, to be enjoyed on cakes, ice cream, ricotta, yogurt, puddings and semifreddo, or combined with savory recipes for those who love to experiment.

40% orange zest, 40% honey, 20% almonds, naturally gluten-free, lactose-free and without added preservatives. Thanks to the natural preservative action of honey, if kept in a cool and dry place it lasts over a year.

Packaging:
Trade of 1,500 gr.
350g party.
Gourmet of 150 gr.

The recipe for those who want an energy refill with a lighter taste or for those who are sensitive to dried fruit: orange peel in thin threads cooked slowly in honey.

50% orange peel and 50% honey, naturally free of gluten, lactose, allergens and without added preservatives. Thanks to the natural preservative action of honey, if kept in a cool and dry place it lasts over a year.

Packaging:
400g pie
Cakes of about 13.5 g each packaged individually in boxes of:
90 pieces (Luxe Gift)
15 pieces (Taste)
72 pieces (Mono)

For those who want an energy refill with a lighter taste or for those who are sensitive to dried fruit: soft ground orange peel slowly cooked in honey. Decorative combination for catering and professional confectionery now available also for the most creative gourmards, to be enjoyed on cakes, ice cream, ricotta, yogurt, puddings and semifreddo.

50% orange peel and 50% honey, naturally free of gluten, lactose, allergens and without added preservatives. Thanks to the natural preservative action of honey, if kept in a cool and dry place it lasts over a year.

Packaging:
Trade of 1,500 gr.
350g party.
Gourmet of 150 gr.

The shelf life is guaranteed for 12 months.



The company was founded in 1886 by an ingenious craftsman, Battista Guiso, a famous Nuorese pastry chef, who patented an original recipe for the oldest and most characteristic dessert of the province with the name “Aranciata nuorese”: S’Aranzada, becoming famous beyond the borders of the island offering the delicious sweets of golden threads with an intense orange scent on the tables during the holidays, in original wooden and cardboard boxes.



In 1971 the Bonamici family receives the legacy handed down from generations, preserving the same authenticity through time. The delicious desserts, sought after protagonists on the tables during the holidays, represent a versatile solution both as a dessert, and in combination and decoration of other sweet and savory dishes. The production, strictly free of preservatives and naturally free of gluten, lactose and allergens, is guaranteed by manual procedures through the use of specialized tools.



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Caseificio Bussu Salvatore



Raw materials

Our cheeses are made with raw organic sheep's milk from Sardinian sheep bred in the wild.

The company has the certification of organic products issued by BioAgriCert for the following products:

The control code is IT BIO 007 205059.

- Sardinian Fiore cheese
- Sardinian Pecorino Cheese
- Frue
- Raw sheep's milk
- Sheep (live animals)
- Smoked ricotta
- Ricotta Gentile
- Ricotta salata
- Ricotta salata

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Pecorino Fiore

Ingredients: Organic raw sheep's milk, Rennet, Salt;

Appearance: cylindrical shape, diameter 20 cm, rounded sides 11/12 cm, Smoked, dark rind, intense olive color;

Paste: compact, crumbly, decidedly straw-colored look;

Taste: strong, spicy, with sheep and vegetable sensations of dried fruit and medicinal plants and with notes of smoke.

Seasoning: medium maturation (over 6 months). Weight: 3.0 kg approx

Pecorino Fiore aged

Ingredients: raw organic sheep's milk, rennet, salt;

Appearance: cylindrical shape, diameter

20 cm, rounded sides 11/12 cm, smoked, dark brown rind;

Paste: compact, crumbly, definitely straw-colored look.

Taste: decisive, spicy, with sheep and vegetable sensations of dried fruit and medicinal plants, smoked with particular aromatic flavors.

Seasoning: medium maturation (over 2.5 years) Weight: 3.0 kg approx

Pecorino Formano

Ingredients: sheep's milk, rennet, salt

Appearance: straw-colored canestrato crust;

Taste: sweet, with floral and boney notes. *Seasoning:* medium maturation (over 6 months); Weight 2.5 kg approx.

Fresh Pecorino

Ingredients: sheep's milk, rennet, salt

Appearance: thin rind, basketlike, straw color;

Paste: ivory white color, compact, very small or absent holes.

Taste: sweet, slightly acidic, savory, with aromas of ripe fruit, herbs and milk; *Seasoning:* medium maturation (not more than 6 months); Weight 3.5 kg approx

Pecorino Debbene

Ingredients: sheep's milk, rennet, salt

Appearance: thin rind, basketlike, straw color;

Paste: compact, ivory white color, very small or absent holes

Taste: sweet, slightly acidic, savory, with aromas of ripe fruit, herbs and milk; *Seasoning:* medium maturation (not more than 6 months); Weight 3.5 kg approx

Natural Green Pecorino

Ingredients: sheep's milk, rennet, salt

Appearance: cylindrical, diameter cm. 22-24, rounded sides cm. About 12-14, light brown rind;

Paste: straw white, compact, crumbly, small holes.

Made with vegetable rennet. Vegetable rennet is produced by an extraction of vegetable enzymes (Cynara Cardunculus) wild artichoke, macerated and filtered in order to obtain a liquid particularly suitable for the coagulation of milk;

Taste: vegetable with a slightly bitter aftertaste;

Seasoning: from 2 months to about 6 months. Weight from Kg. 3,5 to 4,5 approx

Smoked salted Ricotta

Ingredients: Sardinian sheep's milk

Appearance: cylindrical, diameter 10/12 cm, rounded sides cm. 8/9; slightly dark rind for light smoking.

Paste: compact white color

Taste: pleasantly savory with light animal notes and important smoking

Seasoning: at least 20 days. Weight 1.0 kg approx

Pecorino cream

Ingredients: pecorino, sheep ricotta.

Appearance: cream cheese spread in a glass jar;

Taste: sweet, with aromas of ripe fruit,

herbs and milk; Weight 200 gr.

Colostrino Pecorino

Ingredients: sheep's milk, rennet, salt

Appearance: cylindrical, diameter 10/12 cm, rounded sides cm. 8/9; slightly dark rind for light smoking.

Paste: compact pale straw color.

Taste: intense with aromas of autumn herbs. with light smoking, it adapts very well to cooking, baking, grilling, etc.;

Seasoning: fresh seasonal cheese (December to May);

Weight: 1.5 / 2.0 kg approx

Since 1971 the Bussu family has been taking care of the company and its production using ancient artisan cheese-making techniques, transforming fresh milk into cheese, with high-quality artisan processes. The Debbene Dairy is located on the Campeda plateau, in the province of Nuoro.

The Debbene cheeses are produced exclusively with milk obtained from Sardinian sheep raised on the farm. The rennet used is obtained from Sardinian breed lambs.

The company's 200 hectares of pasture are the natural food for

the flocks; breeding is carried out in a strictly biological way. The feeding of livestock is enriched only with the addition of organic fodder produced on the farm, without chemical fertilizers. Animals are never treated with antibiotics or synthetic products.

The breeding and production techniques give milk and cheese that delicate, unmistakable and pleasant taste of Sardinia. Since its origins, the dairy has always been faithful to an artisan production respecting the local typicality.



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Dulhes

di Fabio Muscau

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Aranzada snack

Natural bar with orange zest, honey and almonds.

Aranzada is one of the typical sweets of central Sardinia, and especially of the area called Barbagia.

A healthy and genuine product at the same time very tasty, suitable for all occasions. Thanks to the convenient 25 gr "snack" packs, it can be transported and consumed during sports, work and leisure, but also as a dessert.

The ingredients of the aranzada, consisting of Almonds, Honey, Orange Peel and sugar (in small quantities), are natural and genuine and provide an excellent and balanced nutritional contribution.

Weight: 25g

Ingredients: Honey, orange peel, almonds, sugar.

Gluten-free: Gluten-free product, suitable for coeliacs.

Torrone nougat snack

Natural bar with honey and almonds.

Orgosolo nougat with almonds, made according to tradition.

A healthy, genuine, very tasty product, suitable for all occasions, thanks to the convenient 25 gram "snack" packs, it can be transported and consumed during sports, work and leisure but also as a dessert.

The nougat ingredients, consisting of honey, almonds, egg white, potato starch wafer, are natural and genuine, providing an excellent and balanced nutrient supply.

Weight: 25g

Ingredients: Almonds, honey, egg whites, potato starch host.

Gluten-free: Gluten-free product, suitable for coeliacs.



Dulhes is a young reality made of enthusiasm and passion for its work.

The company, born in 2014 in Orgosolo, in the province of Nuoro in the area called Barbagia, exclusively produces Torrone di Orgosolo and Aranzada in the form of snacks sealed individually in the format usually used for energy bars.

The goal of the founder, Fabio Muscau, is to create a good and genuine product according to tradition, but at the same time comfortable and portable.

Production takes place entirely within the Company's laboratory including the packaging phases.

The raw materials sought, the attentive study, the manual processing as much as possible are considered by the Company as its own special ingredients. All products, without added sugar, are free of preservatives and gluten but rich in taste and balanced from a nutritional point of view. Shelf Life is 12 months. Honey, dried fruit, orange peel, are some of the natural ingredients used for the production of snacks.



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Licanias De Sardinia Snc

di Porru Antonio Mario & C



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Transparent (200 gr)

- Almonds
- Walnuts
- Hazelnuts
- Almonds and myrtle liqueur
- Almonds and lemon
- Almonds and arbutus-strawberry trees

Transparent (150 gr)

- Organic almonds
- Organic walnuts
- Organic hazelnuts

Boxes (200 gr)

- Almonds
- Walnuts
- Hazelnuts
- Almonds and myrtle liqueur
- Almonds and lemon
- Almonds and arbutus-strawberry trees

Trageas cases (150 gr)

- Dark almonds
- Dark hazelnuts
- Dark peanuts
- Milk almonds
- Milk hazelnuts
- Milk peanuts

Tzaccurreddas cases (120 gr)

- Almonds
- Hazelnuts
- Peanuts

Nougat bags (200 gr)

- Almonds
- Walnuts
- Hazelnuts
- Mixed
- Mixed
- Chocolate coated almonds

- Chocolate coated walnuts
- Chocolate covered hazelnuts
- Mixed chocolate covered

Nougat bags (150 gr)

- Almonds + coffee/licorice
- Almonds + myrtle liqueur/lemon/arbutus-strawberry tree/ginger
- Pistachio/salted peanuts and caramel
- Organic almonds
- Organic walnuts
- Organic hazelnuts

Splints (150 gr)

- Chocolate coated almond
- Chocolate coated walnuts
- Chocolate coated hazelnuts
- Almond and myrtle liqueur covered in chocolate
- Chocolate coated almonds and lemon
- Almond and arbutus-strawberry tree covered with chocolate

Boxes (150 gr)

- With hazelnuts (with lid)
- Mixed (with lid)
- Almond (without lid)
- With walnuts (without lid)
- With hazelnuts (without lid)
- Mixed (without lid)
- Almond (with lid)
- Walnuts (with lid)

Boxes (300 gr)

- With almonds
- With walnuts
- With hazelnuts

Transparents bags (150 gr)

- With almonds
- With walnuts
- With hazelnuts
- Mixed

Baskets (150 gr)

- Almond (with lid)
- Walnuts (with lid)
- With hazelnuts (with lid)
- Mixed (with lid)

Square Baskets (150 gr)

- With almonds
- With walnuts
- With hazelnuts
- Mixed

Round Baskets (150 gr)

- With almonds
- With walnuts
- With hazelnuts
- Mixed

Cutting Sticks (kg 3)

- Walnuts
- Hazelnuts
- Almonds and myrtle
- Almonds and lemon
- Almonds and strawberry trees
- Almonds and chestnut boney
- Almonds and strawberry tree boney

Since 2009 Licanias has handcrafted typical Sardinian nougat in various flavors and formats.

The ingredients used are exclusively high quality honey, carefully selected dried fruit, egg white and host of potato starch. Particular attention is given to the heart products of the island for which only the use of Sardinian honey is guaranteed.

The production of nougat has distant origins and the town of Tonara has been able to seize this great opportunity handed down from generations.

The company is BIO certified by CCPB and ISO 9001, ISO 14001 and its products are certified for ISO 22005 traceability. It therefore has a BIO line and a Classic line.

The packaging, for the long list of product references, changes according to the size of the same and can vary from the case, to the transparent bag or to the transparent film.

The shelf life of the products is 18 months



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La Bottarga Snc

di Antonio e Tiziana Manca



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Whole Bottarga

Naturally dried and salted and individually vacuum-packed

Ground Bottarga

Naturally dried and salted and ground, packed in:
40 gr and 70 gr glass jars,
transparent sachets of 50 gr and 100 gr
transparent sachets of 250 gr
transparent sachets of 500 gr

Since ancient times, in Sardinia and throughout the Mediterranean, the production of bottarga, a food consisting of mullet eggs, tuna, or swordfish, has been traditionally subjected to a salting and pressing process and to a subsequent period of drying (up to four or five months) which reduces its size and promotes conservation. In Sardinia, tuna and mullet bottarga are mainly produced.

Antonio and Tiziana Manca started their company about ten years ago in Siniscola. Their product is the mullet roe for the

production of which they use high quality raw materials processed following traditional methods. The bottarga has an amber brown color in the elongated and flattened shape typical of Sardinian production. Excellent as an appetizer, accompanied with toasted or fresh bread and a drizzle of olive oil; excellent as a sauce for spaghetti or with raw artichokes.

The shelf life is indicated in 12 months and the product, to be kept cool, does not suffer if well sealed.

The company boasts the CEE ITR472M C.E.



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L'Ortolano

di Laura Rimedia Mula



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*Products
are packaged
in glass jars
and classifiable in:*

- **Pickles**
- **Compotes**
- **Creams**
- **Jams**
- **Jams**

Pickled (350 gr)

- Artichokes
- Artichokes in extra virgin olive oil
- Fava broad beans
- Aubergines (with oregano)
- Extra virgin olive eggplants (with oregano)
- Aubergines (with chilli pepper)
- Aubergines in extra virgin olive oil (with chilli pepper)
- Zucchini

Compotes (100 - 220 gr)

- Red onions
- Myrtle

Creams

- Artichokes (100 - 190gr)
- Fava broad beans (190 gr)
- Chili pepper (190gr):
classic,
spicy,
extra spicy

Jams (100 - 220 gr)

- apricot extra
- extra figs
- extra figs and walnuts
- extra strawberries
- quince extra
- extra quinces and oranges
- extra quinces and myrtle
- extra quince and ginger
- extra black mulberry blackberries
- extra peaches
- extra peaches and myrtle
- extra peaches and cinnamon
with brown sugar

Jams (220 gr)

- extra peaches and amaretti
- extra peaches and almonds
- extra plums

Jams (100 - 220 gr)

- Oranges
- Mixed citrus fruits
- Kumquat
- Lemon
- Lemon and ginger
- Mandarins
- Pompia



The Ortolano by Laura Rimedia Mula, a family-run company, was born in Orosei in 2003 with the idea of enclosing the best horticultural products of the Sardinian tradition with a quality mark. Orosei is a privileged place for what concerns the geographical and environmental characteristics.

From the start, there was considerable success in both local and international marketing.

For conservation, the company uses exclusively fruit and vegetables from direct agricultural production, transforming them

in its laboratory with artisan equipment until the creation and storage of the finished product.

The processing is mainly manual, very simple and follows the ancient traditions for the conservation of fruit and vegetables. The production takes place mainly in the winter months following the seasonality of the products and then sending them to commercial distribution.

Shelf life is indicated in 24 months



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Forno Carasau Srls



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The packaging preserves the qualities of the product in a functional but also pleasant way.

The shelf life is adequate for large-scale distribution and export

Organic Carasau bread

With organic flour and natural leavening with mother yeast.

Ingredients: organic Sardinian durum wheat semolina, water, salt, sourdough and beer yeast.

Packaging:

In sealed rectangular box of 250 g.
In crescent sheets in shrink wrap of 1 kg.

Classic Carasau bread

Ingredients: Sardinian durum wheat semolina, water, salt, sourdough and beer yeast.

Packaging:

In sealed rectangular case of 250 g.
In crescent sheets in shrink wrap of 1 kg.

Wholemeal Carasau bread

With Sardinian durum wheat wholemeal flour and natural leavening with mother yeast.

Ingredients: whole wheat flour, water, salt, sourdough and beer yeast.

Packaging:

In sealed rectangular case of 250 g.
In crescent sheets in shrink wrap of 1 kg.

Carasau Guttiau bread

Dripped by hand.

Ingredients: Sardinian durum wheat semolina, water, salt, sourdough, beer yeast and extra virgin olive oil.

Packaging:

In sealed rectangular case of 250 g.
In crescent sheets in shrink wrap of 1 kg.



Graziano Mula, took over the baking activity from a famous master baker from Oliena who used techniques and recipes learned from his grandmother in the early 1900s.

The leavening of the loaves, before cooking, still takes place in the warmth of cloth, as tradition dictates, and not in the leavening cell; many of the stages of processing are still manual, such as the dripping of extra virgin olive oil on carasau bread, to make it an excellent “guttiau bread”.

The Mula Bakery has brought its production excellence to

national and foreign markets including the Russian Federation, where it has met commercial partners in the GDO such as the prestigious chain Globus Gourmet and the premium chain Azbuka Vkusa (Alphabet of Taste) and in distributors of specialized shops.

The diversification of the traditional product, involving the organic aspect, was considered a qualifying aspect; the simple but attractive packaging enhances the quality of the product making it ideal for large-scale distribution.



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Panificio Santa Lulla

di Maria Silvestra Sanna



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The company presents its products in a simple and functional shrink wrap packaging.

From 135 gr, 150 gr, 250 gr and other intermediate weights up to packs of 5 and 10 kg in the various assortments and flavors including:

- myrtle
- rosemary
- onion
- Origan
- paprika
- chili pepper
- garlic
- lemon and pink pepper

The shelf life is adequate for large-scale distribution and exports

The artisan enterprise of Mrs. Maria Silvestra Sanna was born in 2009 in Orune with the aim of carrying on an ancient tradition hitherto cured only in the family environment.

The bakery is family-run and avails itself of the collaboration of 5 people who follow the bread-making process taking all the time and care required in traditional artisan production methods and offering the public a high-quality product to rediscover the flavors and fragrances of past times.

The quality care in the choice of raw materials, the research

and diversification of the flavors of the traditional product, widens the range of products and involves the production of gluten-free products as well, using cornmeal, rice, legumes and Teff flour in the environment and with machinery totally segregated from those for the production of classic products. A further modernization can be found in the aromatization of the product with aromas and spices that enhance the fragrance of the bread by offering unusual flavors and combinations that never fail to arouse the appreciation of the admirers.



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Biscottificio GLMF

di Monne Giovanni & C. Snc



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The products are packaged in shrink wrap of various sizes and weights with a shelf life of about 6 months

Amaretti biscuits

Desserts with sweet and bitter almonds, granulated sugar, egg white, honey, lemon zest.

Peaches

prepared with circular pastries combined with each other from a filling prepared with fresh Category A eggs, granulated sugar, superfine 00 flour (origin: Italy), Alkermes \ Rum, stuffed with apricot puree \ hazelnut cream.

Sardinian Savoiardi

Savoiardi prepared with fresh Cat A eggs, caster sugar, superfine 00 flour (origin: Italy).

In trays of 250 / 500gr or in bags of 350 gr.

Sighs

Spheres of real almond paste prepared with sweet almonds, caster sugar, myrtle, sambuca, natural flavors, icing sugar. Individually sealed with candy.

Petit four

Almond paste sweets garnished with candied cherry prepared with sweet and bitter almonds, granulated sugar, egg white, honey, candied fruit, natural flavors.

Papassinos G.

Flavored short crust pastry cakes covered with glaze, also colored, prepared with fresh Cat A eggs, caster sugar, superfine 00 flour (origin: Italy), walnuts, sultanas, almonds, hazelnuts, lemon and orange zest. In a 350 / 500gr tray.

Pastine drops

Biscuits of superfine 00 flour, caster sugar, eggs, margarine, baking powder, natural flavors, apricot / cherry sauce 300 gr tray

Papassinos R.

Flavored shortbread cakes covered with colored glaze also prepared fresh Cat A eggs, caster sugar, superfine 00 flour (origin: Italy), walnuts, sultanas, almonds, hazelnuts, lemon and orange zest. In a 350 / 500gr tray.

Cuffittura

Crunchy prepared with almonds, sugar, honey, orange and lemon.



In 2008, Mr. Monne, fascinated by the ancient traditions in the packaging of baked goods, founded the biscuit factory that was born in Lula, a town in the Sardinian hinterland in the province of Nuoro, making use of the passion he has cultivated for years by looking at daily work and the traditional workings of the older generations.

The company aims to make traditional Sardinian sweets and their sublime flavor known all over the world. The use of high quality ingredients and the total absence of additives and

preservatives, give the company the tools to enhance all the organoleptic properties that arise from the meticulous selection of all the raw materials used, among which are the best Italian flours and extra virgin olive oil.

Only 100% Italian flour, fresh eggs and Prima Bari almonds are used without artificial flavors, preservatives and dyes. The vocation for quality pushes the company to seek the best possible combination of raw materials, always respecting the ancient traditions.



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Companies presented traditional wines and spirits sector

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Cantina Sociale Dorgali

Società Cooperativa



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Hortos
Isola dei Nuraghi
IGT

Aged 2 years in tonneau /
barrique.
Color: Intense ruby red with
purple streaks; very clear



D 53
Cannonau di Sardegna
DOC - Classic

Aged 2 years
Color: Intense ruby with
garnet reflections



Noriolo
Cannonau di Sardegna
DOC - Reserve

Aged: 6 months in second
passage barriques, 8 months
in cement tanks
Color: Ruby red with light
purplish streaks, clear



Vigna di Isalle
Cannonau di Sardegna
DOC

Aged: 1 year
Color: Deep ruby, with a
light violet, bright streak



Bardia
Isola dei Nuraghi
IGT

Without added sulphites
Color: Intense ruby red.
Clear



Tunila
Cannonau di Sardegna
DOC

Fermentazione in acciaio con
macerazione di 10-15 giorni
Color: Ruby red with purplish
streaks, very clear



Filieri Red
Cannonau di
Sardegna
DOC

Color: Ruby with purplish
streak



Filieri Rosè
Cannonau di Sardegna
DOC - Rosè

Color: pink with shades
of lilac



Calaluna
Vermentino di Sardegna
DOC

Color: Light straw yellow
with greenish reflections,
bright

In 1953, on the east coast of Sardinia, a group of Dorgali farmers founded Cantina Dorgali.

It currently has 220 members (women and men), who cultivate around 650 hectares of vineyards which produce around 1.500.000 bottle of wine per year.

The Dorgali Winery has been among the most important realities in the Sardinian wine world for over 60 years. Tradition and different geological and climatic peculiarities of the territory have given rise to the so-called Classic area of Cannonau.

This variety is, to date, the most widely cultivated grape variety in Sardinia in general and in the Dorgali area in particular. The philosophy of pure wines is found in all our reds and whites and finds a “derogation” only in the IGT Isola dei Nuraghi, a blend of Cannonau and other vines, able to express levels of absolute quality comparable to the most famous wines in the world.

The improvement changes start from the vineyard, through a different culture and production culture, focusing on low yields per vine and planning all the processes until the harvest.



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Società Agricola Fratelli Puddu ss

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PRO VOIS

Cannonau of Sardegna DOC
Nepente of Oliena

RESERVE

Pro Vois is born from a selection of grapes from the oldest vineyards of the Puddu family in Oliena. Splendid Cannonau reserve with hints of Mediterranean scrub herbs surrounding the vineyards, and with notes of ripe fruit and fine spiciness typical of the variety. These organoleptic characteristics allow it to be combined with the most important dishes of typical Sardinian cuisine.

*Intense ruby red color with garnet tinge.
Alcohol content 15% Vol.*

CARROS

Cannonau of Sardegna DOC
Nepente of classic Oliena

Obtained from a careful selection of the grapes from the Orbuddai vineyard, located at the foot of Mount Corrasi, the Cannonau area of choice. Hence this superb wine with a strong personality, with hints of myrtle and Mediterranean scrub. For its unmistakable and peculiar characteristics, it is preferred to combine it with the dishes and typical products of the island tradition.

*Garnet red color with violet reflections
Alcohol content 14.5% Vol.*

BIRIAI

Cannonau of Sardegna DOC - Rosato
ORGANIC Nepente of Oliena

From the company vineyards located at the foot of Mount Corrasi, on a wide valley characterized by intense cultivation of olive groves and almond groves, this elegant rosé wine is produced with floral highlights and a finish of dried fruit, to be enjoyed with the superb typical products of the area.

*Intense cherry pink color with light pink shades.
Alcohol content 13% Vol.*

TISCALI

Cannonau of Sardinia Nepente of Oliena DOC
ORGANIC red

From the company vineyards located at the foot of Mount Corrasi, on a wide valley characterized by intense cultivation of olive groves and almond groves, this red wine is born with intense and typical fruity aromas to be enjoyed with the superb typical products of the area.

*Intense ruby red color.
Alcohol content 14% Vol.*

GIOIAS

White - IGT Nuraghi Island
Straw yellow color

Alcohol content 13.5% Vol

BALOI

ORGANIC Brut Rosé sparkling wine

From the company vineyards located at the foot of Mount Corrasi, on a wide valley characterized by intense cultivation of olive groves and almond groves, this brut BALOI rosé wine is born with strong floral aromas and a finish of dried fruit to be enjoyed with the superb typical products of the area.

Intense cherry pink color with light pink shades

The company also produces Grappa from Cannonau pomace, KUILE, which is colorless, limpid and crystalline and with an alcohol content of 4.



The company was founded in the '70s by Mr. Giovanni Puddu, it is located in Orbuddai a few kilometers from Oliena.

The company covers 50 hectares of which 30 are cultivated with vineyards. Dominati is the red Cannonau, the “king of Sardinia”, a very likely native grape variety, present on the island more than 3000 years ago and for this reason considered the oldest in the Mediterranean.

Widespread throughout the region, it has found its natural habitat in the Oliena area.

The processing takes place manually both in the vineyard and in the cellar.

The name of this wine derives from a herb similar to opium with hallucinogenic effects called NEPENTE among the ancient Greeks. The company also has 15 hectares of olive groves of the Nera di Oliena and Bosana varieties, from which the company obtains 1st quality extra virgin olive oils.

The company is BIO certified and the products also have the DOC / IGP.



Referent

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Iris Sas

di Crudu Costantino

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The packs can refer to
500 ml "Giulietta" type bottles;
100 ml "Venus" type bottles;
200 ml Triangular bottles.

Liqueurs derived from local fruit, plants
and berries:

Prickly Pear
28 ° Liqueur

Pompia Cream
28 ° Liqueur

Lemon Myrtle
28 ° Liqueur

Myrtle
28 ° Liqueur

*The production of traditional or "white"
myrtle is obtained not from the leaves but
from rare white berries*

Helichrysum Cream
28 ° Liqueur

Amaretto di Sarule
28° Liqueur

Ginger and mint
28 ° Liqueur

Licorice Cream

Watermelon Cream

Rocket and Lemon Cream

Strawberry and Lemon Cream

Chocolate, Apple, Orange Cream
(called After 8)

Iris SAS was founded by Mr. Costantino Crudu, in Olbia, building on a consolidated tradition in the production of high quality digestives and liqueurs.

From a simple complement to its activity as a restaurateur, given the growing popularity, it was decided to transform the ancient passion into a real activity. Its products have been awarded with special mentions for Sardinian excellence from the “Sardinia Food Award” up to the most recent awards of the “Sardinia Food Festival” with the special mention of 2017 and 2018 and

the first prize of the liquor category in 2019 with results more and more exciting and positive over time. By patenting “Lemon Myrtle”, a myrtle-based liqueur with lemon flavoring, it is highly appreciated by both foreign and Italian visitors.

The infusion and mixing method, strictly manual, and the highest quality raw materials used, guarantee the creation of an excellent product.

The three most popular liqueurs are White Myrtle, Lemon and Rocket Cream, Amaretto di Sarule.



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