



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 from which more than 1,500,000 bottles of wine are produced 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.



### Cantina Sociale Dorgali

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## Cantina Sociale Dorgali

Società Cooperativa





**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*