

# SIDDÙRA

*Sardegna in purezza*



# Sardegna

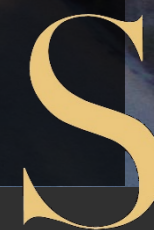
WHERE VITICULTURE  
IS AS ANCIENT AS THE LANDSCAPE  
THAT SURROUNDS IT

## THE STORY OF PASSION

The discovery of an abandoned, old vineyard situated in the breathtaking landscape of Gallura inspired a new challenge and helped making an old dream come true. Siddùra became our declaration of love for Sardinia, a tribute to the island's purity, simplicity and tradition. The estate is 220 heceters of ground and 32 heceters of vineyards, where we produce our 9 wines for a total of 250.000 bottles per year. A perfect combination between soil, terroir and weather, in the middle of the nature, close to amazing sea sides.



SIDDÙRA  
*Gallura*



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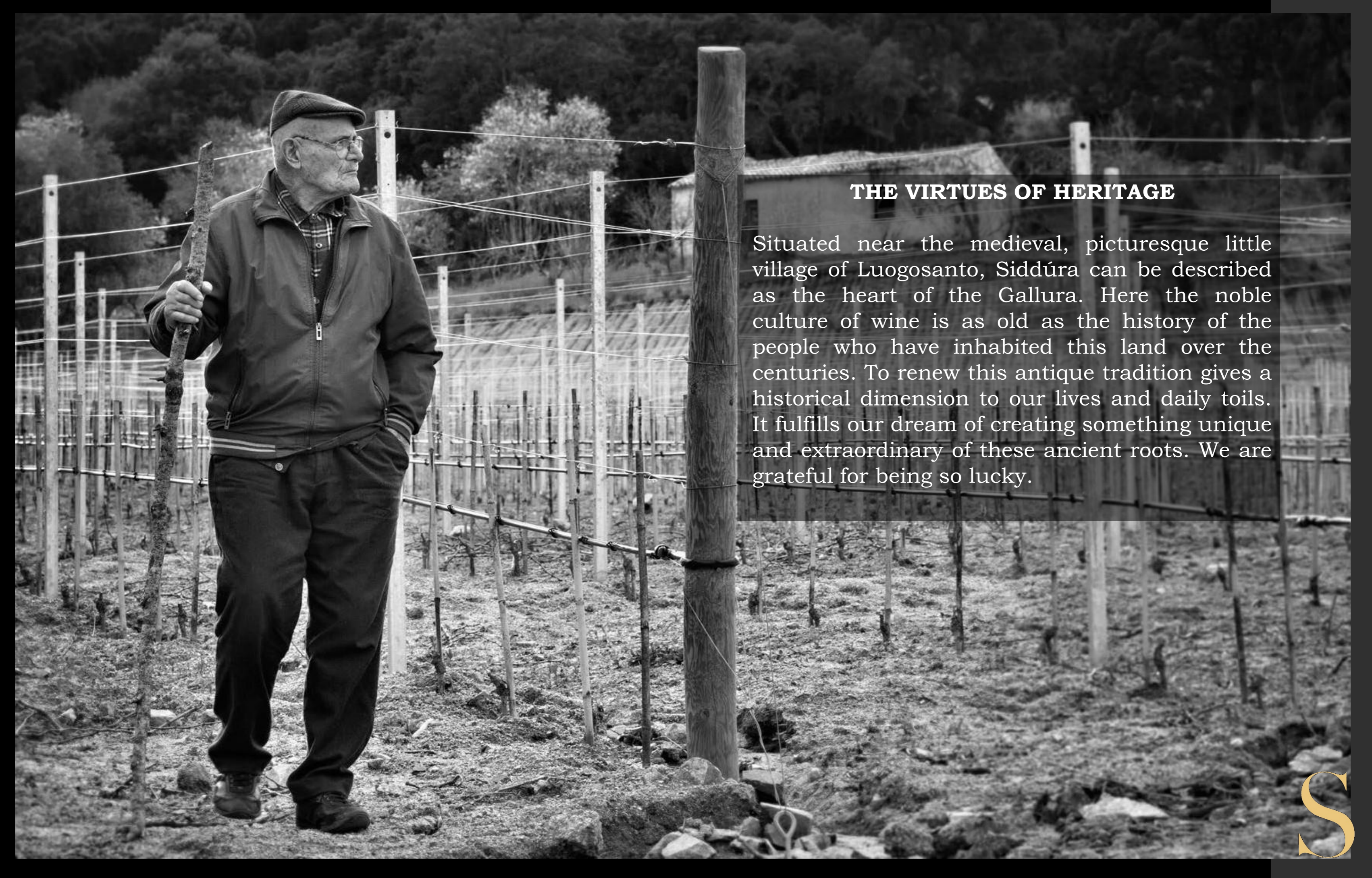


## **WHERE THE WINE BECOMES ART**

The cellar is at the center of the estate and ideally is positioned underground to exploit the natural thermal conditions provided by the soil, which are so beneficial to the maturing of the wines. It is here that the wine is made, from the grapes to the bottle. We prefer the spontaneous fermentation process and we use the most different types of containers: from stainless steel tanks to those in concrete, from the barrels to barriques.

Our task is respecting and enhancing the quality of the fruit that mother Nature gives us each year. We do this with intelligence, experience and professionalism.

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## THE VIRTUES OF HERITAGE

Situated near the medieval, picturesque little village of Luogosanto, Siddúra can be described as the heart of the Gallura. Here the noble culture of wine is as old as the history of the people who have inhabited this land over the centuries. To renew this antique tradition gives a historical dimension to our lives and daily toils. It fulfills our dream of creating something unique and extraordinary of these ancient roots. We are grateful for being so lucky.

# SIDDÙRA White Wines



## SPÈRA

The proximity to the sea, the Mediterranean climate, the granite components of the soil, the mistral wind, contribute all to the elegant character of Spèra, a fresh, fragrant and moderately alcoholic white wine. Best served cool, it's a perfect aperitif or a welcome addition to enhance the delicious seafood dishes.

Vermentino di Gallura DOCG

Nomen est omen:

SPÈRA (Galluran) – Beam of light



## MAÏA

It's our first wine produced in Siddùra's cellar, from the main vineyards we planted. The grapes harvested with meticulous care and selected carefully, in order to obtain the best quality. This wine has a long vinification process and one year ageing in the bottle before to be in the market. The result is a great wine, very complex and elegant, perfect with any fish, sushi and risotto

Vermentino di Gallura DOCG Superiore

Nomen est omen:

[Ma`iya] MAÏA (Galluran) – Magic



## BÈRU

Vermentino is a „versatile“ vine. Therefore we wanted to dedicate a corner of the cellar to the élevage en barriques. Starting from the early stages of winemaking, Bèru, is processed in small French oak barrels. Perfect with complex dishes of fish, any white meat and cheese

Vermentino di Gallura DOCG Superiore aged in barriques

Nomen est omen:

BÈRU [Veru] (Etruscan) – Noble, superior – Vermentino's origin



## NÙALI

The vineyards is close to the island's north coast where the soils are ideal for the withering of the Moscato. This wine is made with the method of the 'late harvest' of the grapes. Nuali is intense, full of nuances and perfumes. Taste is sweet but very well balanced. Ideal with pastries, cheese and foie gras

Moscato di Sardegna DOC Passito.

Nomen est omen:

NÙALI (Galluran) – Novello



# SIDDÙRA *Red Wines*



## ÈREMA

Cannonau red grapes are vinified with traditional methods. The lively freshness and scents of mixed berries, make it attractive just in the early months of the year. Its softness and pleasant to drink allow it to be a perfect match for meat and fish dishes.

Cannonau di Sardegna DOC.

Nomen est omen:

ÈREMA (Etruscan) – Small plant

## BÀCCO

Fascinating for its marked aromas of marasca cherry with a beautiful ruby color and full rich taste. Bacco is a Cagnulari dedicated to those who want to be rewarded with a rare wine. Excellent with mushroom dishes and grilled cheeses, any kind of pasta and meat.

Isola dei Nuraghi - Cagnulari IGT

Nomen est omen:

BÀCCO (Greek word) – God of wine

## FÒLA

Fòla represents the essence of Cannonau. This vine has found its ideal habitat in Sardinia and only on this island gets that aromatic and polyphenols richness, that make it “unique”. A complex wine rich in extract, balanced and intense. This is a complex wine that ages from 12 to 24 months in big oak barrels. Ideal with any meats and aged cheese.

Cannonau di Sardegna DOC Riserva.

Nomen est omen: FÒLA (Galluran) – Fable

## TÌROS

Sangiovese and Cabernet Sauvignon grapes, wisely aged in barriques oak made, that the winery works thoroughly to achieve a blend with a harmonic and persistent taste. A premium and long-aging red wine. Perfect with homemade pasta, roasted and pecorino cheese.

Colli del Limbara Sangiovese – Cabernet Sauvignon IGT.

Nomen est omen: TÌROS (Etruscan) – Wine



Rosé Wine



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NUDO

Nudo is our new wine. It is a Cannonau rosé made with vinification in white of the red grapes of Cannonau, with an inebriating perfume and a captivating color that invites to drinking. A perfect marriage between tradition and innovation in the viticultural and oenological fields. A young and fresh product to taste right away. Ideal combination with fresh dishes, cold or baked pasta, fish and pizza.

Cannonau di Sardegna DOC rosé.

Nomen est omen:  
NUDO - Naked

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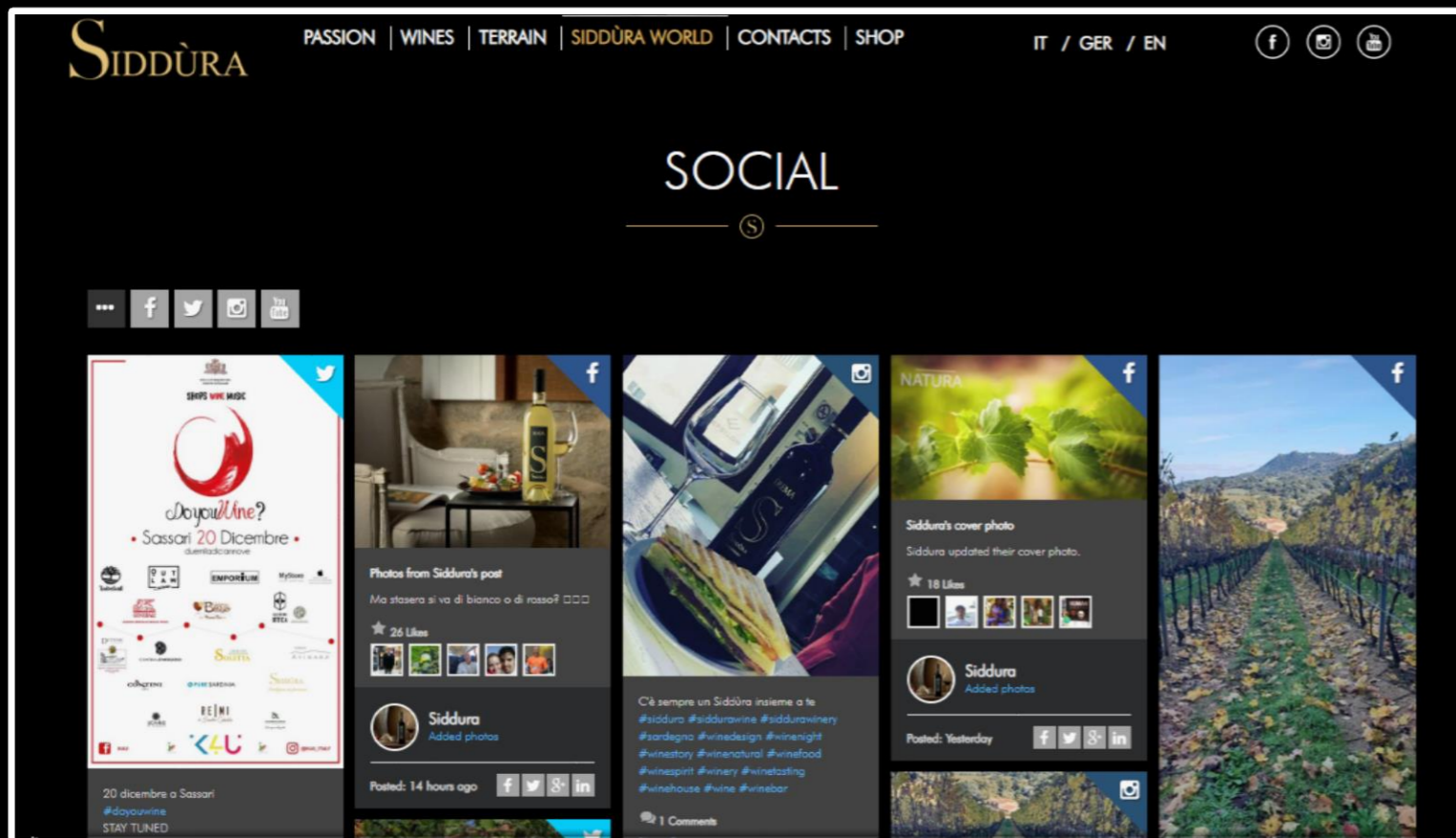
# SIDDÙRA COMMUNICATION

Siddùra is very active in marketing and communication, that is more and more important to let the brand and the wines grow.

All the informations are directed to all wine lovers and to our customers in Italy and all over Europe. And now also to Japan, USA, Canada, Russia, Kazakstan, Mauritius, etc.

**WEBSITE [WWW.SIDDURA.COM](http://WWW.SIDDURA.COM)**

**SOCIAL MEDIA**



**SOCIETA' AGRICOLA SIDDÙRA – LUOGOSANTO – SARDINIA – ITALY**  
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