



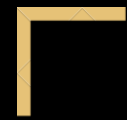
ANTIGORI

CANTINE ANTIGORI

Essence of Sardinia



ANTIGORI



THE VISION

THE MISSION

THE VALUES

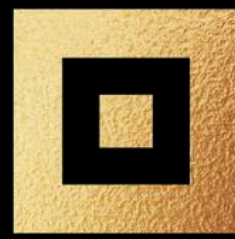
THE VINEYARD AND TERROIR

THE WINES

ANTIGORI IN FIGURES

THE HISTORY





ANTIGORI

THE VISION

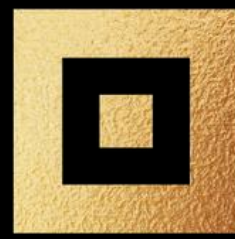
Antigori aims to become a place where it is possible to enjoy the luxury of slowness, where agricultural tradition, love for the land, and rural life are combined with innovation, modernity, and the need for a sustainable lifestyle. A place where it is possible to rediscover the hope of sowing, the value of waiting, the simplicity of picking ripe fruit. Our organic products aim to be a pure expression of the earth, respectful of the environment, and ambassadors of the Sardinian tradition in the world.



ANTIGORI

THE MISSION

We cultivate the land organically, with manual, artisanal, sustainable cultivation practices. Our approach favors respect for the land, we dedicate our attention to quality, even at the expense of quantity. The harvest is still manual. We value the native varieties of our island, a symbol of history and representative of a centuries-old tradition.



ANTIGORI

THE VALUES



TRADITION

LOVE, RESPECT AND ENHANCEMENT OF THE
TERRITORY



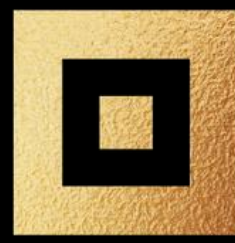
CULTURE

SUSTAINABILITY AND SOCIAL RESPONSIBILITY



QUALITY





ANTIGORI

THE VINEYARD AND TERROIR

The soils where our estates are located are a mixture of sand and clay, loose and arid. These characteristics, combined with particular climatic conditions, allow the birth of high quality wines.

Our vineyard, protected by the mountains and caressed by the southern winds, thrives with the benefits of the sea on gentle hill slopes.

The methods of cultivation adopted (Spurred cordon and guyot) respect for nature and the environment, control of quantity in favor of quality, give life to balanced and harmonious wines that are well identified with the terroir in which they originate. The varieties produced are: Carignano, Bovale and Cabernet Sauvignon. Vermentino, Cannonau and Moscato are soon to be produced.





ANTIGORI

THE WINES

The Antigori product catalog offers only organic wines: "Bovale" from pure Bovale grapes Isola dei Nuraghi IGT Bio, "Carignano" from pure Carignano grapes Isola dei Nuraghi IGT Bio, "Spantau" from Carignano grapes Isola dei Nuraghi IGT Bio, "Pedra Scritta" Isola dei Nuraghi IGT Bio, "Cardile" Vermentino di Sardegna DOC Bio, "Spantu" Rosé Carignano Isola dei Nuraghi IGT Bio.

BOVALE

CARIGNANO

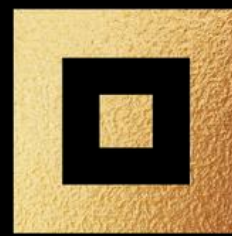
SPANTAU

PEDRA SCRITTA

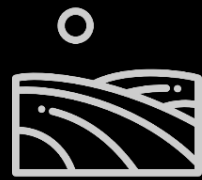
CARDILE

SPANTU





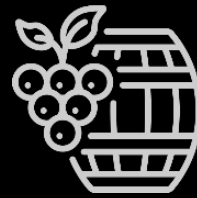
ANTIGORI



190
HECTARES



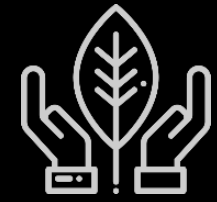
13,5
HECTARES
OF
VINEYARD



6
VARIETIES



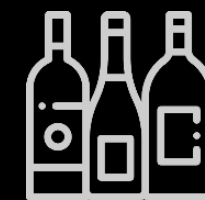
80%
SARDINIAN
AUTOCHTHONOUS
VARIETIS



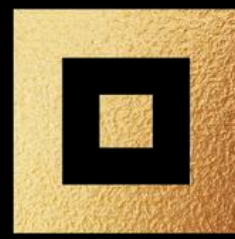
100%
ORGANIC



50.000
BOTTLES



DESIGN
STRONG FOCUS ON
DESIGN

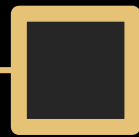


ANTIGORI

THE HISTORY

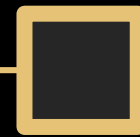
The first 7 hectares of vineyards were planted under the supervision of the famous oenologist Giacomo Tachis.

2008



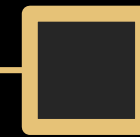
First harvest and birth of our Pedra Scritta wine.

2015



The entrepreneurs Carlo Luigi Scano and Francesca Lecca buy the company.

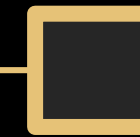
2016



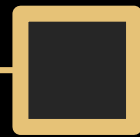
Birth of the Antigori brand and conversion to organic farming.

Planting of the new 6.5 hectare vineyard.

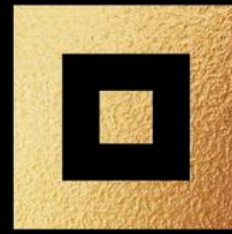
2018



2020



The renovation and construction of the Antigori Winery begins.



ANTIGORI

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