



ANTIGORI

CANTINE ANTIGORI

Essence of Sardinia



ANTIGORI



THE STORY OF A DREAM...

Our name comes from afar, but our company, founded in 2015, looks to the future with ambition and innovation. The word Antigori, in Sardinian means "place of ancient things" and it is the name of one of the most important nuraghi in Sardinia. Its construction dates back to the second millennium BC. and is a few hundred meters from Baccalamanza (Capoterra), the headquarters of our company.





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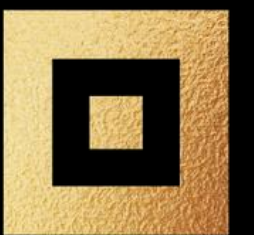


... AND OF THE PASSION TURNED INTO WINE

The Antigori estate covers over 190 hectares, 13.5 of which are planted with vines and develops between the slopes leading from the mountain to the sea. In ancient times this territory was called "Su Spantu", which in Sardinian dialect means "amazement, for its beauty".

We produce wine and oil, as a result of natural, organic and sustainable cultivation practices. We avoid the use of pesticides, herbicides and chemical fertilizers in order to protect totally the exceptional naturalistic context in which our company is immersed.

If you want to know more click [here](#)



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VARIETIES 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.



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THE WINES

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

BOVALE

CARIGNANO

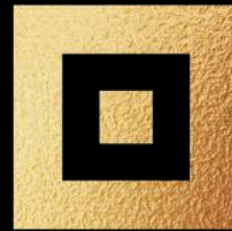
SPANTAU

PEDRA SCRITTA

CARDILE

SPANTU





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BOVALE

QUALITY REGULATION RECOGNITION:

VARIETY:

YEAR OF HARVEST:

PRODUCTION AREA:

SOIL TYPE:

Isola dei Nuraghi IGT

Bovale 100%

2017

Sardinia (Italy)

Medium-textured, a mixture of sand and clay

VINIFICATION:

The hand-picked grapes are selected, de-stemmed, and macerated for a medium-long period, in steel vats to extract the entire polyphenolic supply.

FERMENTATION TEMPERATURE:

22 °C

FERMENTATION DURATION:

20-25 days

MATURATION:

Sur lies

BOTTLING PERIOD:

Spring 2018

ALCOHOL:

14,0 %

AVERAGE AGE OF VINE:

12 years

CHARACTERISTICS:

COLOUR:

Red ruby.

BOUQUET:

Intense, characterized by olfactory notes reminiscent of the small red fruits of the undergrowth. The finish is slightly spicy.

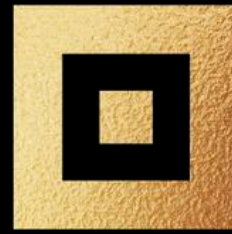
TASTE:

Warm and soft. With a good aromatic persistence and an harmonious finish.

STORAGE:

Protected from light, at a temperature of 15 ° C.





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CARIGNANO

QUALITY REGULATION RECOGNITION:

VARIETY:

YEAR OF HARVEST:

PRODUCTION AREA:

SOIL TYPE:

VINIFICATION:

FERMENTATION TEMPERATURE:

FERMENTATION DURATION:

MATURATION:

BOTTLING PERIOD:

ALCOHOL:

AVERAGE AGE OF VINE:

CHARACTERISTICS:

COLOUR:

BOUQUET:

TASTE:

STORAGE:

Isola dei Nuraghi IGT

Carignano 100%

2019

Sardinia (Italy)

Medium-textured, a mixture of sand and clay

Hand-picked and suitably selected grapes. De-stemming and a medium-long maceration in steel vats follow, to extract the noble components from the grape skins.

22 °C

20-25 days

Sur lies

Winter 2021

14,0 %

12 years

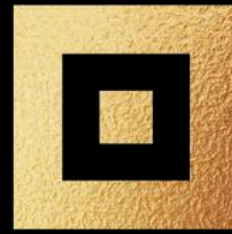
Red ruby.

Territorial wine with aromas of myrtle berries and Mediterranean scrub.

Strong alcoholic component, accompanied by a nice juicy and refreshing fruitiness.

Protected from light, at a temperature of 15 °C





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SPANTAU

QUALITY REGULATION RECOGNITION:

VARIETY:

YEAR OF HARVEST:

PRODUCTION AREA:

SOIL TYPE:

VINIFICATION:

FERMENTATION TEMPERATURE:

FERMENTATION DURATION:

MATURATION:

BOTTLING PERIOD:

ALCOHOL:

AVERAGE AGE OF VINE:

CHARACTERISTICS:

COLOUR:

BOUQUET:

TASTE:

STORAGE:

Isola dei Nuraghi IGT

Carignano 100%

2019

Sardinia (Italy)

Loose, mostly sandy

The grapes are harvested by hand, de-stemmed, and macerated in thermo-conditioned steel tanks. The wine continues its maturation there until it reaches the right harmony.

25 °C

15 days

In steel tanks, on the lees

Winter 2021

14,0 %

8 years

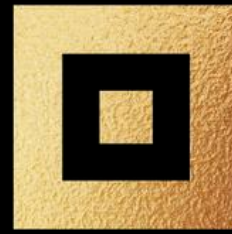
Brilliant red.

Elegant aromas of blackberry and cherries in jam anticipate hints of pepper and licorice. On the palate it is soft, accompanied by a vibrant tannic note.

Fresh and well balanced.

Protected from light, at a temperature of 15 °C





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PEDRA SCRITTA

QUALITY REGULATION RECOGNITION:

VARIETY:

YEAR OF HARVEST:

PRODUCTION AREA:

SOIL TYPE:

VINIFICATION:

FERMENTATION TEMPERATURE:

FERMENTATION DURATION:

MATURATION:

BOTTLING PERIOD:

ALCOHOL:

AVERAGE AGE OF VINE:

CHARACTERISTICS:

COLOUR:

BOUQUET:

TASTE:

STORAGE:

Isola dei Nuraghi IGT

Autochthonous varieties cultivated on the island

2017

Sardinia (Italy)

Loose, mostly sandy

The grapes are harvested manually in small baskets, de-stemmed and macerated in thermo-conditioned steel tanks.

25 °C

15 days

In steel tanks, on the lees

Summer 2018

13 %

8 years

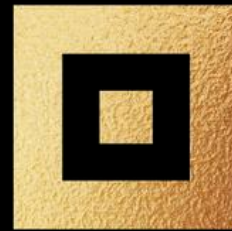
Brilliant red.

Fine and intense, with hints of Mediterranean scrub and red fruits such as cherries and currants

Fresh and well balanced.

Protected from light, at a temperature of 15 °C.





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CARDILE

QUALITY REGULATION RECOGNITION:

VARIETY:

YEAR OF HARVEST:

PRODUCTION AREA:

SOIL TYPE:

VINIFICATION:

FERMENTATION TEMPERATURE:

FERMENTATION DURATION:

MATURATION:

BOTTLING PERIOD:

ALCOHOL:

AVERAGE AGE OF VINE:

CHARACTERISTICS:

COLOUR:

BOUQUET:

TASTE:

STORAGE:

Vermentino di Sardegna DOC

Vermentino 100%

2020

Sardinia (Italy)

Clayey-silty, with the presence of pebbles, in intervals sandy

The grapes are harvested by hand in small baskets, de-stemmed, and delicately pressed. The must is fermented in thermo-conditioned steel vats at a low temperature.

13 °C

15-20 days

Sur lies

Winter 2021

13,5 %

5 years

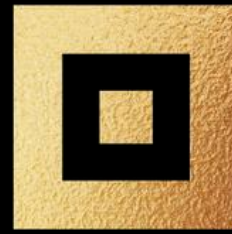
Straw-coloured yellow.

Fruity, with delicate citrus notes.

Fresh and mineral.

Protected from light, at a temperature of 15 °C.





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SPANTU

QUALITY REGULATION RECOGNITION:

VARIETY:

YEAR OF HARVEST:

PRODUCTION AREA:

SOIL TYPE:

VINIFICATION:

FERMENTATION TEMPERATURE:

FERMENTATION DURATION:

MATURATION:

BOTTLING PERIOD:

ALCOHOL:

AVERAGE AGE OF VINE:

CHARACTERISTICS:

COLOUR:

BOUQUET:

TASTE:

STORAGE:

Isola dei Nuraghi IGT Rosé

Carignano 100%

2020

Sardinia (Italy)

Medium-textured, a mixture of sand and clay

Whole grapes are pressed immediately after harvesting. The must rests at a low temperature for a few days in stainless steel tanks before starting fermentation.

12-13 °C

15 days

Sur lies

Winter 2021

13,5 %

5 years

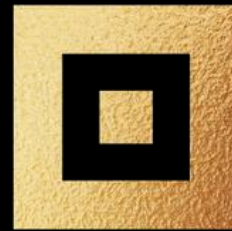
Soft pink

Intense, slightly citrusy and characterized by hints of small red fruits.

Dry, with a savory and fresh imprint. Well balanced, moderately warm and persistent.

Protected from light, at a temperature of 15 °C





ANTIGORI

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