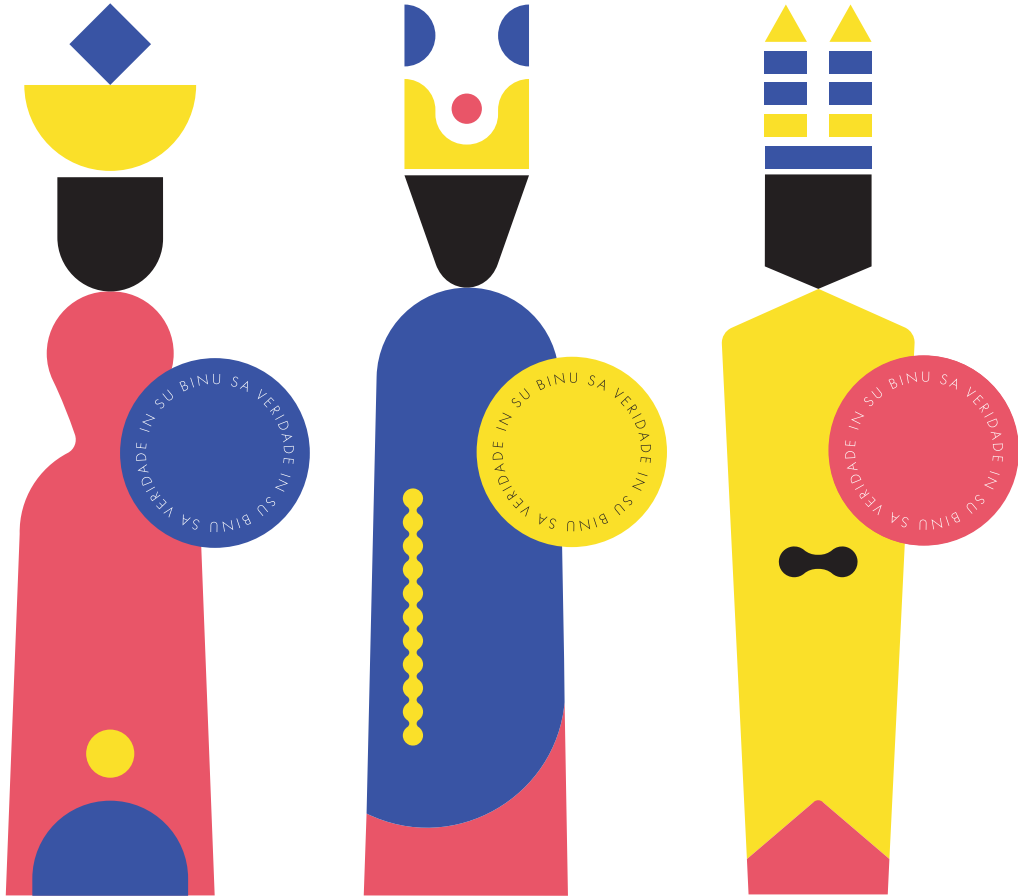


TENUTE / VIGNOLA

COMPANY PROFILE



OUR IDENTITY

The forms that represent the visual identity of Tenute Vignola are illustrated reinterpretations of Nuragic bronze statuettes.

Bronze statuettes made between the Bronze and Iron Ages among the highest expressions of Nuragic Art from which the project takes inspiration.

CUSTODIANS OF HISTORY AND FLAVOR

Our story is woven with passion and commitment, guided by Luca Pirina's expert vision. From ability to harmonize tradition and innovation in this magical place where respect for the terroir is combined with the continuous search for excellence, the essence of our wines is born: JAGAMU, CALA BLAU and S'Inventu.

Together, as a family united by a common goal, we are dedicated to transferring the essence of this part of Sardinia into each bottle, offering the world the result of our love for wine. "Sa veridade in su binu". "In wine is truth" is the driving force behind Tenute Vignola.



SUSTAINABILITY AND EXCELLENCE

Our business philosophy is based on agricultural practices that respect the environment. The pursuit of excellence is manifested in our fertilization and pruning techniques, where science and tradition come together.

We use organic methods to nourish the soil and targeted pruning techniques to ensure the well-being of the vines, ensuring sustainable production while respecting the balance of our ecosystem. Our wines represent not only the Sardinian winemaking tradition, but also a serious commitment to a sustainable future.



CALA BLAU
VERMENTINO DI GALLURA
DOCG SUPERIORE



APELLATION: DOCG

GRAPE VARIETY: Vermentino

HARVEST: Hand-harvested in small crates. Careful selection of the finest grapes from the estate.

VINIFICATION:

The grapes are gently crushed and destemmed, then left to macerate on the skins for 48 hours. After maceration, the skins are separated from the free-run juice, which is clarified by cold settling in stainless steel tanks at a controlled temperature of 7°C for 72 hours. The must is then racked and alcoholic fermentation is initiated, lasting approximately two weeks.

ALCOHOL: 13,5% vol.

SERVING TEMPERATURE: 10°/12° C.

COLOUR:

Straw yellow with golden highlights.

NOSE:

Intense and refined, with pronounced notes of white flowers, chamomile, and Mediterranean scrub.

PALATE:

Well-structured, full-bodied, fresh and savoury, with excellent ageing potential.

FOOD PAIRINGS:

Ideal with rich and flavourful dishes, particularly roasted fish or fish in sauce.

JAGAMU
VERMENTINO DI GALLURA
DOCG



APPELLATION: DOCG

GRAPE VARIETY: Vermentino

HARVEST: Hand-harvested in small crates.

VINIFICATION:

The grapes are neither crushed nor destemmed, but gently pressed as whole clusters after being refrigerated overnight in a cold room. Only the free-run juice is used; it is clarified by cold settling in stainless steel tanks at a controlled temperature of 7°C for 72 hours. The must is then racked and alcoholic fermentation is carried out for approximately two weeks.

ALCOHOL: 13,5% vol.

SERVING TEMPERATURE: 9–10°C

COLOUR:

Deep straw yellow with golden reflections.

NOSE:

Intense and persistent, with sweet notes and hints of yellow flowers; complex and fragrant.

PALATE:

Great volume, well-defined and elegant, with mineral nuances and pronounced savouriness.

FOOD PAIRINGS:

Highly versatile in food pairings, suitable both as an aperitif and with first courses based on vegetables or seafood.

ROS'ARESTA
CANNONAU DI SARDEGNA
ROSATO DOC



APPELLATION:
DOC

COLOUR:
Pale rosé.

GRAPE VARIETY:
Cannonau

VINIFICATION:
Pigiato e diraspato, successivamente avviata la macerazione pre-fermentativa a freddo per 48 ore. In seguito si avvia la fermentazione che ha una durata di circa 10/12 giorni.

ALCOHOL:
12,5% vol.

SERVING TEMPERATURE:
10°/12° C.

NOSE:
Intense, characterized by aromas of small red berries with delicate citrus notes reminiscent of pink grapefruit.

PALATE:
Dry, with a lively acidity that lends freshness, well balanced by the wine's structure. Bold and enveloping, with a pleasant, moderately savoury finish.

S'INVENTU
CANNONAU DI SARDEGNA
DOC



APPELLATION:
DOC

GRAPE VARIETY:
Cannonau

HARVEST:
Hand-harvested in small crates.

VINIFICATION:
The grapes are crushed and destemmed, then subjected to cold pre-fermentative maceration for 48 hours. Alcoholic fermentation follows and lasts approximately 10–12 days.

ALCOHOL: 14,5% vol.

SERVING TEMPERATURE: 14°/16° C.

COLOUR
Deep ruby red with garnet hues.

NOSE:
Intense and refined, with notes of red fruits and balsamic nuances, finishing with hints of Mediterranean scrub.

PALATE:
Fruity, bold and persistent, with round, smooth tannins.

FOOD PAIRINGS:
Well suited to grilled meats and meat-based first courses, as well as richly flavoured fish in sauce.

LI BRINCHI VINO BIANCO

Frizzante



APPELLATION: DOCG

COLOUR: Giallo oro con riflessi verdi.

GRAPE VARIETY: Vermentino

VINIFICATION:

In bianco con pressatura soffice.

SECONDARY FERMENTATION:

A rifermentazione in bottiglia.

GRADAZIONE ALCOLICA: 11% vol.

BOTTLE PRESSURE: Approximately 1.5 atm.

RESIDUAL SUGAR: Circa 0 g/l

STORAGE:

In luogo fresco a T inferiore a 15° C

SERVING TEMPERATURE: 7°/8° C

NOSE:

On the nose, it opens with elegant notes of toasted bread and brioche, derived from lees aging, accompanied by delicate mineral nuances.

PALATE

Fresh and vibrant on the palate, with a pronounced salinity characteristic of Vermentino. The structure is balanced and harmonious, offering immediate drinkability while maintaining distinct character. Five months of lees aging add depth, complexity, and a persistent finish.

FOOD PAIRING

Ideal with raw fish, shellfish, and seafood. It also pairs beautifully with cured meats and fresh or semi-aged cheeses.

MAR'E SOLI
VERMENTINO DI SARDEGNA
Spumante Brut



APPELLATION: DOC

COLOUR:

Brilliant straw yellow with delicate green highlights.

GRAPE VARIETY: Vermentino

ALCOHOL: 12% vol.

NOSE:

Fruity and floral on the nose, with aromas typical of Vermentino, enhanced by a fine and persistent perlage.

PALATE:

Fresh and lively, with a pleasant savoury note derived from grapes grown in our vineyards close to the sea.

DOVE SIAMO

TENUTE / VIGNOLA



IN EUROPA



tenutevignola.com



[tenute_vignola](https://www.instagram.com/tenute_vignola)



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