

SELLERS B2B – BENVENUTO VERMENTINO 2024

N.	Enterprise	Poduct	Brief Description	City	Website
1	Atlantis - Società Agricola Sannitu	Wine	Atlantis Berchidda is a mark of the “Soc. Agricola Sannitu srls” agricultural enterprise. We are a family-run business in Berchidda and own vineyards covering some 16 hectares – primarily for Vermentino di Gallura wine. We are located close to the Emerald Coast and within the “Vermentino di Gallura” triangle, which is formed by the towns surrounding Mount Limbara – Berchidda, Monti and Tempio Pausania. The land here is perfectly suited to wine-growing, with sandy soils thanks to a high granite content. Combined with the salty wind from the sea, this creates the ideal micro-climate for the vines grown to produce Sardinia’s only wine in the prestigious DOCG classification, “Vermentino di Gallura”.	Berchidda	www.atlantiswine.it
2	Tibulas	Wine	The TIBULAS winery was born in a particularly suitable land, a wonderful land, such as to give life only to unique and special things. With our wines we don't want to chase numbers, we don't want to chase the strong commercial appeal, but we want to make exclusively RARE WINES, through a tiring process but which represents an ACT OF LOVE. Our cellar is to be considered a WINE ATELIER, conceiving the name atelier in the original meaning of "Artisan laboratory", in which a TAILOR-MADE WINE is made, made by man on a human scale. Two hectares of vineyards, 5 parcels each dedicated to a vine. Choice of the best exposure for each variety, exclusively emergency irrigation with spring water.	Arzachena	www.tibulas.it

			Separate vinification and fermentation. Waiting for and respecting the natural timing of the wine before placing it on the market		
3	Vigne Cappato	Wine	Young producer, expresses an innovative and romantic character linked to the founder identity who has been an architect and a musician. He came to Gallura with a viticultural and oenological project: re-write the tale of these incredible place through its grapes and his contemporary language.	Berchidda	www.vignecappato.it
4	Logos – Tenute Stintino	Wine	Tenute Stintino, property of Logos srl, are located at few km from the amazing sea of Stintino. The passion for wine and the typicality of the territory are the essential elements that give life to Istinto and Nadir, Vermentino di sardegna DOC, and to Latino, Cannonau DOC. The vineyards hane an extension of around 16 hectares, with a potential production of 96000 bottles per year.	Stintino	www.tenutestintino.it
5	Cantina Tani	Wine	In 1980 the brothers Franco and Tonino Tani and his wife Federica, buy their first land and implanted the first vineyard of Vermentino grape and that’s when everything starts taking shape our desire to live, to learn, and enjoy “our land” of Gallura, a land still wild, where nature still reign, but he knows to be generous, and conquers you, as happened to the second generation of the family, is now actively involved in the project of a life. IN NORTH EAST OF SARDINIA, IN GALLURA, BIRTHPLACE OF VERMENTINO DI GALLURA DOCG, HOSPITALITY COMMITS TO THE GREAT LOVE OF TANI FAMILY FOR ITS OWN LAND AND THE PRODUCTS IT MAKES, WE PRACTICE INTEGRATED PRODUCTION, WITH GREAT ATTENTION AND SENSITIVITY TO THE ENVIRONMENT. The company is situated in Monti, a hilly town, at 15 minutes by Olbia’s	Monti	www.catinatani.com

			coast, located in a territory of great interest for nature and traditions. It is a Family Company involving already the third generation in this life project. The vineyards, are mainly cultivated with Vermentino and Cannonau grapes, planted in different plots of the family land, surrounded between big rocks, pastures and woods, in a total area of 90 hectares.		
6	Funatana Cana	Cheese	Funtana Cana is located in Pattada, in the heart of Logudoro, a gem of gastronomic and naturalistic flavors, a land of very ancient tradition, that of the Sardinian shepherds who already hundreds of years ago prepared their cheeses with skilful passages handed down from father to son to entire generations. It produces pecorino cheeses paying scrupulous attention to all the processes necessary for obtaining a high quality product that has always operated with a view to organic and traditional production.	Pattada	www.funtanacana.it
7	Cantina del Vermentino	Wine	The winery "Cantina del Vermentino", whose name renders homage to this vine, the noblest of the grapes cultivated in Gallura, was established in 1956: today it numbers 350 associates, vine growers and owners of vineyards lying entirely in the territory of Olbia and Monti, a small town whose boundaries spread across the low Gallura and Logudoro districts, close to the Costa Smeralda. The vineyards of Monti comply fully with the regulations issued in 1996, which laid out the requirements for awarding the prestigious D.O.C.G. (Denomination of Controlled and Guaranteed Origin) title to Vermentino di Gallura wine. They are planted in soils deriving from the weathering of granite rock, and are located at less than 450 m ASL; they are carefully tended by means of traditional cultivation methods of vine grafting, growing and		

			pruning, in such a way as to avoid any alteration of the typical characteristics of the grapes and the wines obtained from them.		
8	Az. Ag. Castiglia Nino	Wine	<p>The Cantina Castiglia was deeply desired by the founder, Nino Castiglia, animated by the desire to create a modern and refined farm. With the joint ideas of his collaborators a dynamic and cutting-edge reality is born. The vineyards are located at the foot of Mount Limbara, immersed in a territory of granitic basaltic disintegration, caressed by the winds and surrounded by Mediterranean scrub and cork oaks with a view of the sea. This enviable position of our vineyards allows the vines to benefit from the typical microclimate of Gallura, favorable to the natural transformation of extracts and sugars. This extraordinary terroir, the low yields per hectare, the rigorous selection of grapes during harvest, allow to exalt the environmental potentials to the best. Today the Cantina Castiglia brand with its highly Sardinian and Gallurese flavor is known and established throughout Italy and in the main foreign markets. Our wines speak of Gallura, our territory is extremely generous, rich: the hectares worked are 10, three quarters of which are planted with vines. What the Cantina Castiglia represents today is the result of determination and professionalism of the whole family. The winemaking techniques we adopt are the same as those handed down for years, but with the expert guidance of Tiziano Vistalli it was possible to develop and perfect the entire production chain. The Cantina Castiglia, in fact, is constantly working on investments in the field of technologies that applied to the processing techniques of the company, have allowed to obtain wines of extreme quality, character and elegance. The well-equipped cellar produces</p>	Calangianus	www.cantinacastiglia.it

			around 250 hectoliters of white and red wines, all with indication and denomination (Igp, Doc, Docg)		
9	Tenute Shardana	Wine	The wines of the Shardana estates are born in the limestone hills of millenary tradition of the rich territories of Uri of evidence of settlements from the Neolithic era. In the ultra-modern factories in Uri with plants at the forefront we vinify following scrupulously the ancient local traditions. With so much passion we follow our own vines and the growth of ours bunches to bring them to the right maturation and draw from them those unmistakable Sardinian enological masterpieces that they are Cagnulari, Cannonau and Vermentino	Sassari	www.tenuteshardana.it
10	Oleificio Secchi	EVO Oil	Mediterranean diet is about wholesome ingredients and their unspoiled flavour and scent. True to this vision, the Secchi Extra Virgin Olive Oil is the perfect stand-alone condiment for your salads, and an extraordinary source of flavour for most of your homemade fares. Loyal to old family traditions dating back to the 1930s, Oleificio Secchi still makes its extra virgin olive oil in northern Sardinia, at the very core of the island's foremost olive district. We take pride in selecting the best olives to get the healthiest and lightest possible extra virgin, with very low acidity and an unmistakable fruity undertone. Oleificio Secchi takes old traditions to higher levels of excellence - our uncompromising quest for quality has won us the most demanding European, north American and Asiatic markets, where we export our extra virgin olive oil, our pure olive oil, and our mouth-watering hand-picked green olives.	Sassari	www.oleificiosecchi.com

11	NeroBianco Tartufi	Truffles	Production and sale of fresh and preserved truffles	Monastir	-
12	Az. Ag. Frutti di Bosco	Distillates	<p>The “Frutti di Bosco” agricultural company, the only company in Sardinia in the cultivation and sale of fresh berries, located at 554 meters above sea level, on the slopes of Mount Limbara, in the countryside of Tempio Pausania, has diversified its production since 2019. own business with an artisanal distillery called “Arsura”. The Distillery produces a 100% cork acorn distillate, without adding sugar, caramel and without passing through wood. Entirely made in Sardinia, from the handcrafted and branded box in Mamoiada, to the Braille label for the blind in Ortacesus, to the cork tag in Calangianus. The acorn distillate, a gluten-free starch, is unique in the world. The fruit of the cork tree harvested manually, once dried, ground, enzymed to ensure that the starch becomes sugar, once fermentation has taken place, is distilled over direct heat in a copper still with a capacity of 140 litres, a prototype entirely designed and created for the processing of unique products. The aromas and flavors of acorn spirit are not attributable to grappa, cognac, whisky, rum, tequile, etc. This distillate should not be confused with a liqueur obtained from an infusion of alcohol, fruit, water and sugar. It is in fact a different product, free of acidity, soft and elegant. The fruit of the cork oak was used to make bread, coffee (ciofecca), and is used to make a pudding in Korea. The totality of bottles produced by the "Arsura" distillery will not exceed 2000 numbered boxes per year. The very low yield of the acorn and the uniqueness of the product place acorn spirit in a narrow niche market.</p>	Tempio P.	www.landhe.it

13	La Sardegna di Giusy	Traditional artisanal fresh pasta	Production of traditional artisanal fresh pasta with Italian flour, without additives and preservatives. Takeaway gastronomy daily production. Production of traditional sweets and savories and for breakfast	Sassari	www.lasardegnadigiusi.it
14	ITHIRI di Luigi Appeddu	Traditional Snacks	The Ithiri company deals with the production of food snacks, using the "Spianata Sarda" (typical Logudoro bread), produced in Ittireddu in the family bakery. This is cut into squares approximately 3dcmx3cm in size, dried and then fried and flavored (currently there are 5 references) packaged in 80gr, 40gr, pillow bags and 500gr plastic baskets. It differs from most others snacks produced in Sardinia due to the use a different material	Ittireddu	www.ithiri.com
15	Soc. Ag. Campianatu	Wine	The passion for wine and good food, the great respect for the most ancient traditions, the continuous search for those original and authentic elements that best represent their territory, these are the foundations that distinguish the Orecchioni family of Arzachena and which have led to the birth of Tenute Campianatu. For Antonello Orecchioni and his family, cultivating Vermentino and producing wine is a bit like going back to origins. A journey back in time, when as children, the children of the village filled the baskets with grapes and joyfully participated together with their families in the harvest ritual. Tenute Campianatu was born with the desire to create an authentic and pure wine, which best reflects the character of the territory and the passion of those who work the land and cultivate a plant that gives precious fruit rich in	Arzachena	www.tenutecampianatu.it

			flavour. The Campianatu vineyard, whose name derives from from the valley of the same name, it extends over approximately 7 hectares cultivated exclusively with Vermentino and is located in the municipality of Arzachena just 2 kilometers away from the sea of nearby Cannigione. It is located near the mouth of the Rio San Giovanni, on flat terrain composed mainly of granitic weathering mixed with sand and silt.		
16	La Neula	Wine	<p>Azienda Agricola La Neula The company La Neula was born in 2008 thanks to the idea of the owner Andrea Scoglia, who decided to recover some of the property of the family inherited by his mother in Telti. Born and raised in Milan, he kept the strong bond with his origins and, as soon as he had the chance, he created his own little reality with the aim of giving a new life to the territory of his family, and in the meantime to showcase Italian and foreign tourists the values of the traditions of Gallura. The lands are ideal for the production of Vermentino and Cannonau and, being in one of the eleven towns of Gallura, Vermentino can pride itself on DOCG. In addition, the company has a little production of extra virgin oil and especially of Myrtle liqueur, produced following accurately the family's recipe. Found in the heart of Gallura, the company is located in Telti, elevated at 360 meters a.s.l., with a view on the islands of Tavolara and Molara, absorbed in the Mediterranean scrub. Thanks to the proximity to the sea, the vineyards feel the effects of the coast, giving to Vermentino of Gallura a pronounced stroke of minerality, sharpened by the clay and granite fields as well. The company's soul is based on the commercialisation of products typical of the tradition of Sardinia, combined to a family run business, where it is possible to find</p>	Teiti	www.laneula.it

			tradition and authenticity thanks to the techniques of harvest and processing. The goal of the company is to intensify the production in the next years, still following the typicity of the territory and the traditions of the products.		
17	Vini Tercis	Wine	Our little company was founded in 2014 at Telti, in the heart of Gallura region, on the green hills between the Limbara mountain and Olbia gulf, where the particular soil and our skilful work and taking care of vineyard, produce very high quality grapes and excellent wines like our Vermentino di Gallura Superiore DOCG, unique flavour taste olfactory. We do all this kipping an eye on respect and improvement of our territory.	Teiti	-
18	Vitivinicola Ferruccio Deiana & C.	Wine	A WINE FAMILY WINERY FOUNDED B Y FERRUCCIO DEIANA (ENOLOGIST) AND MARIAGRAZIA PERRA DEIANA (CO- FOUNDER) RAISED I N A FAMILY O F WINEGROWERS AND CURRENTLY MANAGED B Y THE SON DARIO DEIANA (ENOLOGIST) . 120 H A O F OWNED VINEYARDS I N ONE O F THE MOST SUITABLE AREAS O F THE ISLAND . THE CELLAR I S EQUIPPED WITH MOST RECENT AND STATE - O F - ART TECHNICAL EQUIPENT AND LABORATORY . HIGH QUALITY SELECTION FOR THE BOTTLED WINES THANKS T O THE SIGNIFICANT PRODUCTION, PART O F I T SOLD I N BULK . . WHERE LANDS O F BEAUTIFUL NATURE AND RICH CULTURE . THIS PART O F SANDINIA, EXTENDING BETWEEN CAGLIARI AND THE CRAGS O F PUNTA SERPEDDI', I N THE RUGGED TERRITORY O F SARRABUS -GERREI, I S CELEBRATED FOR ITS SWEET HILLS AND FERTILE VALLEYS . SINCE ANTIQUITY THESE LANDS, NOT FAR FROM THE SEA, HAVE BEEN A LUCKY REALM O F GRAPEVINE . THE VINEYARDS LIES I N THE TERRITORY O F THE MUNICIPALITY O	Settimo S. Pietro	www.ferrucciodeiana.it

			<p>F SETTIMO SAN PIETRO (THE ORIGINAL 40 H A PLANTED IN THE EARLY 1990s) AND SERDIANA (THE MOST RECENT ONES). WHAT EACH VINEYARD FOR EACH VARIETY AND WINE CULTIVARS HAVE BEEN CAREFULLY SELECTED THROUGH THE YEARS, IN ACCORDANCE WITH THE PEDOLOGICAL CHARACTERISTICS OF THE SOIL. THE VINEYARDS WERE PLANTED ON ROLLING TERRAINS USING A CORDON - TRAINE GUYOT SYSTEM. WATER IS PROVIDED REGULARLY BY A DRIP IRRIGATION SYSTEM AND OLIVES LINE THE INTERNAL ROADS OF THE ESTATE. THE LOCATION OF THE VINEYARDS AND THE GRAPE VARIETIES HAVE BEEN SELECTED ACCORDING TO THE CHARACTERISTICS OF THE DIFFERENT TERROIRS, TO GUARANTEE A HIGH - QUALITY WINEMAKING. FROM EACH VINEYARD, A PECULIAR WINE IS OBTAINED, EXPRESSING A CERTAIN NATIVE GRAPE AT ITS BEST.</p>		
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