

LEDDA

IN THE CRADLE OF AN ANCIENT CULTURE
WE PRODUCED WINE FOR FAMILY PLEASURE FOR DECADES.
NOW WE WANT TO CONTRIBUTE TO LET OUR ISLAND, SARDINIA, SHINE THROUGH ITS
MOST OUTSTANDING AREAS - MEIOLOGU AND GALLURA.
WITH A NEW VISION: THE **CRU** CONCEPT

THE ORIGINS

We decided to start from our homeland, the Meilogu, renowned for its production of grapes and cherries.

Meilogu – in sardinian language - means “place in the middle”, and in fact is an area in the center of the Logudoro – “gold place” in sardinian language - a beautiful region in northern Sardinia.

It is an untouched land, which has preserved the suggestions of our early history.

It is a land that hosted, just until a few years ago, one of the Sardinia largest areas of quality grapes’ production, reaching over 1,000 hectares of vineyards.

It is the wine area that remained on the private memory of our great mentor and guide - the celebrated winemaker Giacomo Tachis – used to visit these places, for the selection of grapes and musts.

THE MEIOLOGU

Here, in the village named Bonnanaro, where we grow our vines, it is possible to discover some of the remains of an ancient culture, which preceded the “Nuraghi” era.

It is easy to understand why our ancestors chose this region, and built here one of the most magnificent Nuraghe: “sa Domo de su Re” (the house of the king), and the nuragic village of “Santu Antine”.

Meilogu is a sweet land, exposed to light and wind, perfect for vineyards, fields, orchards and flocks. The grapes ripe near cherry trees, the vines take strength from our sandy and limestone earth.

We chose this land for our vineyards, or – that is more true - she called us! Ancient places like this have an enchanting voice that brings us on the right way.

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MONTE SANTU

Our heart starts beating in the best vine-area of Meilogu - Monte Santu – a limestone mountain that rises up to 700 meters a.s.l.

On the southern ridge of this amazing mountain, 400 meters high, stretches our first vineyard of 6 hectares.

With a soil composed by sand and limestone, the vineyard of Monte Santu host white grapes of Moscato and Vermentino, and red grapes of Cannonau and Muristellu.

This vineyard is our **FIRST CRU** : it is located in the heart of the most beautiful area for the cultivation of grapes. It represents the perfect vineyard for the canons of the vine-growing tradition of our area: hilly course, sand, clay, oak trees, altitude.

From this vineyard, we are now producing:

Vermentino di Sardegna DOC GIÀRU - awarded with:

- Bronze medal by the official “Vermentino Wine Competition”,
- 87pts by 5 Star Awards by Vinaly

Cannonau di Sardegna DOC CERÀSA – awarded with:

- 88pts by Mundus Vini
- 87pts by 5 Star Awards by Vinaly
- Bronze medal by DWWA Decanter

The new entry **Cannonau di Sardegna DOC CERÀSA RISERVA**.

Together with the above-mentioned wines – all unblended – we produce also **Isola dei Nuraghi Rosso IGT RÛIU** - an intriguing wine where the round and delicate Cannonau meets the powerful and wild Muristellu: a perfect representation of Sardinia and its wild but sweet soul.

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VOLCANO PELAO

Our passionate way of living our lives, has led us to a never experienced adventure.

Protagonist is always the area of Meilogu, but the focus is pushed toward one of its more peculiar parts.

On the top of the Volcano Monte Pelao, 730 meters above sea level we planted an experimental vineyard of 8 hectares. White grapes are Moscato and Vermentino, and red grapes are Cannonau and Muristellu.

This is our **SECOND CRU** :

the only example in Sardinia of a vineyard on the top of a Volcano!

A magnificent scenario for visitors, a spectacular terroir to produce mineral and warm wines, just like a volcanic soil can give.

From this cru, we are producing: **Vermentino di Sardegna DOC AZZÈSU** - awarded with:

- 3 Glasses by Gambero Rosso
- Gold medal from the Mundus Vini
- 96pt from the Doctorwine Guide of Italian Wines by Daniele Cernilli.

The new entry **Isola dei Nuraghi Rosso IGT BRAJA**, a blend of Cannonau and Muristellu – our way to represent the Sardinian red wine at its finest.

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MATTEU

Our dream, our passion, has led us to a new stage.

Driven by the will to continue on our road-to-the-excellence; wanting to explain, through the wines, the excellence of Sardinia, we had the chance to include a new vineyard to our estates.

We moved into the Gallura Region, harsh and fascinating land with breathtaking landscapes. Homeland of one of the noblest Italian white grape: the Vermentino, which finds here his absolutely highest expression.

Our estate in Gallura – on the top of MONTE MATTEU - covers 35 hectares and represent the quintessential vineyard dedicated to His Majesty the Vermentino.

A terrace -about 300 meters a.s.l.- overlooking the sea and facing the stunning archipelago of “La Maddalena”.

It is our **THIRD CRU** because is the only vineyard, in the whole Gallura, in front of the sea. The scenario is absolutely fantastic, but the most important thing is that only in this place it is possible to have, at the same time, all the fundamental characters that make the Vermentino di Gallura a great Italian wine: altitude, sea, wind, granitic rocks, Mediterranean brush.

A gift that God has given to our country!
...And that we want to offer to the whole world.

From this terrific vineyard we produce **Vermentino di Gallura SOLIÀNU** - awarded with:

- 3 Glasses by Gambero Rosso
- Bronze Medal by the official “Vermentino Wine Competition”;
- 91/100 by 5 Star Wines by Vinitaly;
- Silver Medal by Mundus Vini
- Silver Medal by DWWA Decanter

From the synthesis of our vineyards in Bonnanaro comes the proud expression of our home-region: assembling the native grapes of Moscato we produce: **Moscato di Sardegna Passito BAGLIORI** - an astounding concentration of sweetness and freshness, sweet caresses and lashings of spices with a slightly bitter finish.

A jewel to be enjoyed in friendship.