



TENUTE ÒLBIOS

A UNIQUE TERRITORY: GALLURA



A TERRITORY PARTICULARLY FAVOURABLE TO THE PRODUCTION OF THE WHITE GRAPE VARIETY **VERMENTINO**.

• THE ONLY DOCG OF SARDINIA: **VERMENTINO DI GALLURA DOCG**.

• THE SOIL HERE IS PARTICULARLY RICH IN **GRANITE**, WHICH PROVIDES THE VERMENTINO DI GALLURA WINES WITH A NATURAL AND PROMINENT **MINERALITY**.

• THE PARTICULAR **MICRO-CLIMATE**, **UNCONTAMINATED** AND WILD **MEDITERRANEAN** FLORA AND CONSTANT SALTY **SEA BREEZE**.

GRAPE VARIETIES MAINLY PRODUCED IN SARDINIA IN THE DIFFERENT AREAS

- GALLURA: VERMENTINO
- BARBAGIA E OGLIASTRA: CANNONAU
- USINI (SASSARI): CAGNULARI
- BOSA: MALVASIA DI BOSA
- ORISTANO: VERNACCIA
- MANDROLISAI: BOVALE
- CAGLIARI: NURAGUS
- SULCIS: CARIGNANO



VERMENTINO WINES IN SARDINIA

- VERMENTINO DI SARDEGNA DOC VS VERMENTINO DI GALLURA DOCG.
- DIFFERENT ALTITUDE, SOIL CONDITION AND MICRO-CLIMATE.
- SOIL: THE IMPACT OF GRANITE IN GALLURA.
- DIFFERENT "DISCIPLINARE DI PRODUZIONE" (PRODUCTION REGULATION).

CHARACTERISTIC OF THE VERMENTINO DI GALLURA DOCG WINES:

- HIGHLY DISTINCTIVE AND RECOGNIZABLE.
- 95%- 100% VERMENTINO GRAPES ONLY.
- SALINITY, NATURAL ACIDITY AND MINERALITY.
- STRUCTURED, PERSISTENT, VERY GOOD AGEING POTENTIAL.



OUR STORY



- FOUNDED IN 2003 BY **DANIELA PINNA** AND **DAVID MELE**.
- **60 HECTARES OF FAMILY OWNED VINEYARD** “VENAFIORITA” PLANTED **45 YEARS AGO**.
- **THREE GENERATIONS** OF VERMENTINO WINEGROWERS.
- **WINEGROWERS AND WINEMAKERS**. ALL STAGES OF THE PRODUCTION ARE TAKEN CARE OF BY DANIELA IN **OUR OWN CELLAR**.
- FIRST PRODUCTION 5'000 BOTTLES (VINTAGE 2005) - TODAY 80'000 BOTTLES/YEAR.
- 70% OF THE MARKET IS SARDINIA - 30% REST OF ITALY AND EXPORT.
- TODAY DANIELA IS ALSO THE PRESIDENT OF THE **CONSORTIUM FOR THE TUTELAGE OF THE VERMENTINO DI GALLURA DOCG**.


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OUR VALUES

- **QUALITY AND EXCELLENCE**, IN EVERY SINGLE STEP OF THE PRODUCTION.
- **TECHNOLOGY**, CONSTANT RESEARCH AND DEVELOPMENT.
- PRESERVING THE **ENVIRONMENT** AND THE **TRADITIONAL CULTIVATION TECHNIQUES**.
- **INNOVATION** IS EXCLUSIVELY FUNCTIONAL TO THE QUALITY AND **HEALTHINESS** OF THE WINES.

OUR MISSION

PRESERVING THE **KNOWLEDGE** OF THE TERRITORY AND THE **TRADITIONAL FARMING**, PRODUCING **DISTINCTIVE WINES** WHICH TELL THE STORY OF THE **FAMILY** AND THE **TERRITORY** WITH A UNIQUE AND MODERN APPROACH.



SUSTAINABILITY

- **INTEGRATED FARMING SYSTEM: CERTIFIED SQNPI**
- **VERY LIMITED INTERVENTION ON THE PLANTS, USING ONLY PRODUCTS WITH LOW ENVIRONMENT IMPACT.**
- **GREEN CARE CERTIFICATION (LOW ENERGY AND WATER CONSUMPTION).**
- **HERBICIDES ARE NOT USED IN THE FIELDS AND THE PLANTS ARE NOT IRRIGATED.**
- **HARVESTING, PRUNING AND TIDYING ARE ALL DONE BY HAND.**





OUR WINES

- ALL THE WINEMAKING PROCESSES ARE DONE WITHIN THE **ESTATE** AND ONLY USING GRAPES FROM OUR **OWN VINEYARD**.
- **DANIELA** IS ALSO THE **OENOLOGIST** OF TENUTE OLBIOS.
- THE WINES PRESERVE THE **AUTHENTICITY** OF THE GRAPES AND THE CHARACTERISTIC OF THE **GRAPE VARIETY**.
- VERY **MINIMAL** AND NATURAL **FILTRATIONS**.
- WINES ARE **NOT** CHEMICALLY OR COLD **STABILIZED**. POSSIBLE TARTRATE (NATURAL SALTS) IN WHITES AND ROSÈ WINES.
- **LOW** AMOUNT OF SULFITES.
- HEALTHIER WINES.
- WINES ARE **100% VEGAN**.





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LUPUS IN FABULA, VERMENTINO DI GALLURA SUPERIORE DOCG, VINTAGE 2017

GRAPE VARIETY

100% VERMENTINO

VINIFICATION

THE GRAPES ARE PRESSED WITHOUT PRIOR DESTEMMING . AFTER THAT THE MUST IS CLARIFIED THOUGH SETTLING AND IT FERMENTS AT CONTROLLED TEMPERATURES IN STAINLESS STEEL TANKS.

AGEING

THE WINE IS LEFT FOR 8 MONTHS SUR-LIE IN STAINLESS STEEL TANKS TO REFINE AND SETTLE AT COOL TEMPERATURES.

TASTING NOTES

STRAW-YELLOW COLOR, FLORAL AND SWEET FRUIT, WILD PEAR, AN EVIDENT MINERAL NOTE, SALINITY. AMPLE LONG-LASTING TASTE WITH A GOOD ACIDIC BALANCE. PAIRS WELL WITH ANY DISH MADE WITH FISH OR WHITE MEAT.

BOTTLE STOPPER

CRYSTAL.



CAVÈ, COLLI DEL LIMBARA ROSATO IGP, VINTAGE 2017

GRAPE VARIETY

50% MURISTELLU - 50% CANNONAU.

VINIFICATION

THE GRAPES, HARVESTED LATE IN THE EVENING, ARE IMMEDIATELY DESTEMMED AND SUBJECTED TO SKIN MACERATION FOR 8 HOURS OVERNIGHT. THE GRAPES ARE THEN PRESSED AND THE MUST IS SLOWLY FERMENTED IN STAINLESS STEEL TANKS UNDER CONTROLLED TEMPERATURE.

AGEING

SUR-LIE IN STAINLESS STEEL TANK, AT CONTROLLED TEMPERATURES, FOR 8 MONTHS.

TASTING NOTES

CHERRY RED COLOR WITH SCENTS OF ROSES AND WILD VIOLET, FRESH, HINT OF POMEGRANATE FRUIT. EXCELLENT AS AN APERITIF AND SUITABLE FOR MANY FOOD PAIRING: SHELLFISH, TEMPURA, FRIED FISH, CURED MEAT, VEGETARIAN DISHES, CANAPÉ AND FINGER FOOD.

BOTTLE STOPPER

CRYSTAL.



NESSUNO, COLLI DEL LIMBARA ROSSO IGP, VINTAGE 2013

GRAPE VARIETY

45% MURISTELLU - 45% CANNONAU - 10% CABERNET SAUVIGNON..

VINIFICATION

DELICATE DESTEMMING AND IMMEDIATE TEMPERATURE-CONTROLLED FERMENTATION IN STAINLESS STEEL TANKS IN ORDER TO PRESERVE THE VARIETAL AROMAS OF THE GRAPES. FREQUENT AUTOMATIC DÉLESTAGE, RACKING AND VACUUM PRESSING OF THE FERMENTED GRAPES.

AGEING

THE WINE IS AGED FOR 4 YEARS IN STAINLESS STEEL TANKS TO REFINE AND SETTLE AT COOL TEMPERATURES WITHOUT PRIOR FILTRATION. IT AGES THEN FOR ANOTHER 6 MONTH IN BOTTLE.

TASTING NOTES

BRIGHT-RED, DEEP, DENSE AND INTENSE COLOUR. RICH PERFUMES OF WILD RED BERRIES JAM. AMPLE AND VELVETY TASTE, IMPORTANT TANNIC STRUCTURE, WELL BALANCED BY THE WARMTH OF ALCOOL AND THE PRESENCE OF GLYCERINE. PAIRING SUGGESTIONS: RED MEAT, CHEESE AND CREAMY RISOTTO.

BOTTLE STOPPER

SINGLE CORK PIECE.



CANGRANDE.17, COLLI DEL LIMBARA ROSSO IGP, VINTAGE 2015

GRAPE VARIETY

70% MURISTELLU - 30% CANNONAU.

VINIFICATION

DELICATE DESTEMMING AND IMMEDIATE TEMPERATURE-CONTROLLED FERMENTATION IN STAINLESS STEEL TANKS IN ORDER TO PRESERVE THE VARIETAL AROMAS OF THE GRAPES. FREQUENT AUTOMATIC DÉLESTAGE, RACKING AND VACUUM PRESSING OF THE FERMENTED GRAPES.

AGEING

THE WINE IS LEFT FOR 18 MONTHS IN STAINLESS STEEL TANKS TO REFINE AND SETTLE AT COOL TEMPERATURES WITHOUT PRIOR FILTRATION. IT AGES THEN FOR ANOTHER 12 MONTH IN FRENCH OAK BARRELS.

TASTING NOTES

BRIGHT-RED, INTENSE AND CLEAR COLOUR. INTENSE PERFUMES, COMPLEX AND RICH IN SPICINESS. ELEGANT IN THE MOUTH, WITH PLENTIFUL SMALL RED BERRIES NOTES. ITS LIGHT AND NATURAL ACIDITY CONFIRMS ITS YOUTHFULNESS, THIS FRESHNESS SUGGESTS THE POSSIBILITY TO DRINK IT ON ANY OCCASION.

BOTTLE STOPPER

SINGLE CORK PIECE.



IN VINO VERITAS, VERMENTINO DI SARDEGNA DOC, VINTAGE 2007



GRAPE VARIETY

100% VERMENTINO

VINIFICATION

SOFT VACUUM PRESSING OF THE GRAPES, THE MUST IS IMMEDIATELY COOLED DOWN AND CLARIFIED THROUGH COLD SETTLING. SLOW FERMENTATION AT COLD TEMPERATURES IN STAINLESS STEEL TANK.

AGEING

THE WINE IS AGED SUR-LIE FOR 7 YEARS, PARTLY IN STAINLESS STEEL TANKS AND PARTLY IN BARRIQUES FOR A SMALL PERCENTAGE FOR 24 MONTHS WITH FLOR YEAST AND CONTROLLED OXYDATION.

TASTING NOTES

GOLD YELLOW COLOR, INTENSE AND RICH, FLORAL AND BALSAMIC, HINTS OF HONEY, HELICHRYSUM AND DRIED FRUIT. MINERAL, AMPLE AND PERSISTENT. PAIRING SUGGESTION, BLUE CHEESE, SPICY ASIAN FOOD, CURED AND SMOKED FISH.

BOTTLE STOPPER

CRYSTAL.


TENUTE ÓLBIOS

THANK YOU - COME AND VISIT US IN SARDINIA



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