



sardegnamia  
l'isola delle bontà



## The Island of delicious food right in the heart of Mediterranean Sea

*Sardegna is the second largest island of Italy, renowned for its stunning and unspoiled natural beauty, and revered for its rich cultural heritage and unrivaled quality of life.*

The beauty of its beaches, the clarity of its water and the ruggedness of its countryside offer the perfect backdrop to an abundance of culinary traditions. This secluded and relatively undiscovered region of Italy is full of ancient rituals and is home to some of the oldest cooking techniques and most magical dishes Italy has to offer.

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### **Sardegna Mia, L'isola della bontà: a concierge-concept export management company**

Our island is worldwide known for its outstanding natural beauty making Sardegna a sought after tourist destination. It is also known for its inhabitants record longevity, made possible by a balanced mix of genetic, environmental and lifestyle healthy habits.

To this day Sardegna maintains its passion for food as an experience, for fresh and healthy ingredients and for unique and rare delights.

These are the reasons why we want to introduce the best and less known traditional food, wine and spirits from Sardegna to worldwide customers, renowned Italian restaurants abroad, delicatessen and specialty food shops.





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## *Wine*

*Sardegna's biodiversity, combined with the sun and the ancient vineyards, generates a variety of renowned autochthonous wines.*

## Bentu Luna

*Neoneli (Oristano), Centre Sardinia*

*Bentu Luna winery develops in the geographical center of Sardinia, between Mandrolisai and Barigadu, in the province of Oristano and Nuoro. The result of a millenary culture that has remained almost unchanged, based on the concept of non-property and natural family inheritance. It's the only project in Italy to be totally based on*



*vineyard ranging from a minimum of 35 up to 115 years of age. The vineyards are located on a plateau ranging from 350 to 700 m above sea level, whose soil has an ancient and varied composition, between granite and sand. On the south-east side the vineyards are protected by the mountains while on the west they are exposed to the beneficial influences of the sea.*

*This guarantees the constant presence of mild winds, with average temperatures between 9° and 10° in winter, without exceeding 30° in summer.*



**SOBI**  
MANDROLISAI  
IGT ISOLA  
DEI NURAGHI



**MARI**  
MANDROLISAI  
DOC



**UNDA**  
VERMENTINO  
DOC SARDEGNA



**VERNACCIA**  
VERNACCIA  
IGT ISOLA  
DEI NURAGHI

## Antonella Corda Winery

Serdiana (Cagliari), South Sardinia

*Antonella Corda boutique winery was born from Antonella's passion for land and wine and combines the centuries-old family tradition in viticulture with innovation and environmental care. The winery is nestled between the sinuous hills of Serdiana, a few kilometers from Cagliari.*



*The characteristics of the land (sandy, clayey and loamy with a strong calcium presence), the abundance of water and the mild climate give the wines of the Antonella Corda Winery unique characteristics: wines produced from high quality, genuine and refined native vineyards to conquer even the most demanding markets.*



**CANNONAU  
DI SARDEGNA**  
DOC



**NURAGUS  
DI CAGLIARI**  
DOC



**VERMENTINO  
DI SARDEGNA**  
DOC



**ZIRU**  
ISOLA DEI  
NURAGHI  
IGT

## Pedra Majore Winery

Monti (Sassari), North Sardinia

Located in the territory of Monti, in the heart of Gallura, but a few kilometers from the sea, the Pedra Majore Winery is managed by the 4 Isoni brothers in the name of continuity and family tradition.

The vineyards extend between the villages of Monti and Calangianus, on hills well exposed



to the sun and constantly beaten by the Gallura wind. Fifteen hectares of vineyards from which all the Vermentino di Gallura DOCG Pedra Majore are born. White wines characterized by great finesse, structure and minerality and by the intense aromaticity typical of this vine in its maximum territorial expression.



**HYSONY**  
VERMENTINO DI GALLURA  
DOCG  
SUPERIORE



**I GRANITI**  
VERMENTINO  
DI GALLURA  
DOCG



**LE CONCHE**  
VERMENTINO DI GALLURA  
DOCG

## Chessa Winery

Usini (Sassari), North Sardinia

*In Usini, in the North West of Sardinia, Chessa wines produces territorial, sincere wines. The best output come out of Cagnulari, a native vine that is found only in these areas, and of Vermentino, which in this area, is very different from the rest of the Island.*

*Giovanna Chessa, the owner of the winery,*



*succeeds in exalting it with elegance and finesse by bottling a unique red as an authentic witness of this special terroir.*

*The essence of this territory is expressed through a plot unfolding over hills and valleys, following the ordered rows of the vines. Usini, in Sardinia, has always been considered a particular terroir for its pedoclimatic characteristics that give the grapes exceptional nuances.*



**CAGNULARI**  
ISOLA DEI  
NURAGHI  
IGT



**LUGHERRA**  
ISOLA DEI  
NURAGHI  
IGT



**MATTARIGA**  
VERMENTINO  
DI SARDEGNA  
DOC



**C'ERA  
UNA VOLTA**  
VERMENTINO  
DI SARDEGNA  
DOC

## Calasetta Winery

*Calasetta (Sud Sardegna), South West Sardinia*

*The Calasetta Winery was founded in 1932 by thirteen winegrowers, convinced that the unique and fortunate combination of nature, sun, wind, sea and sand would create the perfect conditions for an elegant and pleasing wine with distinct identity. Their philosophy of nurturing nature's territory gifts, while cultivating their knowhow has led the company to grow over the past eighty years, always remaining*



*true to its goal of preserving the vineyards as a cultural and natural legacy for future generations. The vineyards are located on the island of Sant'Antioco, in the south-west of Sardinia, in a production area characterized by a singular territory in which the sandy terrain permits the cultivation of un-grafted vines. This type of cultivation guarantees a unique organoleptic legacy for the grapes and provides the perfect conditions for the vines, that continue to produce excellent quality wines over the decades.*



**BRIZZO  
DELLE PIANE**  
CARIGNANO  
DEL SULCIS DOC  
RISERVA



**DESÈA**  
CARIGNANO  
DEL SULCIS  
DOC



**DESTÈ**  
CARIGNANO  
DEL SULCIS  
DOC ROSÈ



**DEMÀ**  
VERMENTINO  
DI SARDEGNA  
DOC

## Soi Winery

*Nuragus (Sud Sardegna), South Sardinia*

*AGRICOLA SOI is a small winery started by its founder Stefano Soi with the idea to emphasize the cultural aspects of agriculture and to protect local values and traditions. The agricultural practice relies purely on rainwater for irrigation and constant labor in the vineyards without use any herbicide, pesticide, or chemical fertilizer.*



*Indigenous vines, the Cannonau, the Bovale Muristellu, the Monica, the Cagnulari, the Barbera Sardo, and the Nuragus, are planted by hand. The vines are pruned according to the Simonit & Sirch soft-pruning method, harvested manually in boxes of 20kg, and then immediately sent to fermentation. In collaboration with the oenologist and friend Ado Buiani, this approach led to the creation of Agricola Soi's five elegant wines which embody Mediterranean character and mineral essence typical to the region's hills and soil.*



**SOI**  
CANNONAU  
DI SARDEGNA  
DOC



**LUN**  
IGT ISOLA  
DEI NURAGHI



**NURÁ**  
NURAGUS  
DI CAGLIARI  
DOC



**NÈA**  
CANNONAU  
DI SARDEGNA  
DOC ROSÉ

## Vike Vike Winery

Mamoiada (Nuoro), Centre Sardinia

*Founded by Simone Sedilesu, oenologist, belonging to a family that has been making wine for generations, the Vike Vike winery is located in Mamoiada, a small village of 2500 inhabitants at 700 m above sea level.*

*Simone's philosophy is that wine is first of all made in the vineyard, with great attention to this;*



*in the cellar it is only necessary to guide it and "not spoil it". The extension of the vineyards is 4 hectares and the production is organic both in the vineyard and in the cellar. The vineyards, traditionally organized in Cru, locally called Ghirada, are granitic and sandy, not very clayey and scarce in organic substances. All the wines are obtained thanks to spontaneous fermentation of grape musts without any additions, just a small amount of sulphites.*



### **GHIRADA FITTILOGHE**

IGT BARBAGIA  
RED BIO  
(CANNONAU)



### **BARBAGIA ROSATO**

IGT BARBAGIA  
ROSÉ BIO  
(CANNONAU)



**BARBAGIA**  
IGT BARBAGIA  
WHITE BIO  
(GRANATZA)

## Tibulas Winery

Arzachena (Sassari), North Sardinia

*Cantina Tibulas is a boutique winery located in the North of Sardegna, in the area called Gallura, the heart of the Vermentino di Gallura DOCG. Here the owner, the young Emanuele Muzzu, carries out his project of making local wines while respecting uncontaminated nature and traditional care of the land. He works the plants and grapes*



*exclusively by hand, carrying out emergency irrigation only, with spring water and absolute exclusion of chemical herbicides. The wines show all the typical characteristics of this terroir, born from vines that grow on a granite decaying ground, on which the mistral wind often blows bringing all the influences of the neighboring sea: they therefore present an elegant and mineral touch, rich in perfumes and aromas.*



**DANDELIO**  
CANNONAU  
DI SARDEGNA  
DOC



**DANDELIO**  
VERMENTINO  
DI GALLURA  
SUPERIORE  
DOCG



**EMÙ**  
VERMENTINO  
DI GALLURA  
SUPERIORE  
DOCG



**RICAMO**  
IGT ISOLA  
DEI NURAGHI  
RED





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## *Craft beer*

*Crafted with passion and precision, Sardinian artisanal brews embody the heritage and the character of the island: strong, firm, proud of its own roots.*

## Birra Puddu

*Santa Giusta (Oristano), Centre Sardinia*

*Birra Puddu is a brand active in Sardegna since the '60. The new owners have brought it to the market again with the idea of a Sardinian craft beer, strong, for everyone: a true popular craftbeer. Through simple recipes and powerful ideas Birra Puddu relies on by the purity of the water, by the aromas of the hops, by the body and structure of the malts.*



*Today the plant is completely manual, with a production capacity of 1000 liters per batch. A structure where all stages of production are followed with care by the brewers, to guarantee a product that can truly be called artisanal. The last creation of Birra Puddu is Permé, an innovative artisan beer "for everyone": low alcohol, gluten free, low carbonation. The first inclusive craft beer.*



**GOLDEN ALE**  
ALC. VOL. 5,0%



**INDIA PALE ALE**  
ALC. 6,0% VOL.



**PORTER**  
ALC. 5,6% VOL.



**SAISON**  
ALC. VOL. 5,6%



**BITTER**  
ALC. 3,8% VOL.



**PERMÉ**  
ALC. 1,6% VOL.

## Coda di Lupo Farm

Arzachena (Sassari), North Sardinia

Located in an area of 18 ha of Mediterranean scrub, in the middle of Gallura, north Sardinia, just three kilometers from the sea, in 2017 this farm started cultivating the historic *Senatore Cappelli durum wheat variety* and *Tricu Cossu*, an ancient soft wheat originating from Gallura, without the use of pesticides or herbicides.



Through several collaborations with mills, farms and craft workshops Coda di Lupo transforms its raw materials in excellent products, promoting the local development of the territory.

Scalia, is an agricultural beer, Saison style, as the traditional type from Wallonia. Brewed with barley malt and ancient Cossu wheat, organically grown on the land of Coda di Lupo farm. It's produced in collaboration with the renowned Marduk agricultural brewery in Irgoli (centre Sardinia).



**SCALIA**  
**AGRICULTURAL**  
**BEER**  
ALC. VOL. 4,8%





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### *Spirits and liquors*

*Mirto and fileferru, liquors made from the distillation of local grapes and the infusion of indigenous plants, lead the way amongst Sardinia's spirits and liquors.*

## Nero Ambra

*Sinnai (Cagliari), South Sardinia*

*Nero Ambra is a brand owned by Poscia family, who moved from Veneto to Sardinia in the early 60s. Starting from the 80s and 90s, the first line was created with typical Sardinian raw materials: Vinaccia di Cannonau, Vermentino, Malvasia, Moscato. In the years 2000 a new plant has been inaugurated, equipped with a discontinuous*



*bain-marie distillation plant, particularly suitable for small, high-quality processing, with structures for the liquor factory and a modern bottling plant.*

*To date, the Poscia family, now in its fourth generation, has established its presence on the national distillate market, distinguishing itself for having been able to successfully combine the wise tradition in distillates from Veneto with the craftsmanship and genuineness of Sardinian raw materials.*



**ACCOGLIENTE**  
GRAPPA  
ABBARDENTE  
AMBRATA



**AMABILE**  
GRAPPA  
OF VERMENTINO  
DI GALLURA



**SELVATICO**  
MYRTLE BITTER  
LIQUEUR



**BANDITO**  
FILU  
FERRU



**INTENSO**  
MYRTLE  
LIQUEUR

## Distillerie Lussurgesi

*Santu Lussurgiu (Oristano), Centre West Sardinia*

*Spirits and liqueurs produced by Distillerie Lussurgesi are the heir to a century long local tradition of wine distillation in the area of Santu Lussurgiu.*

*This tradition has been preserved mainly through the production of Abbardente (the local Sardinian acquavite, distilled by wine or grappa, distilled by pomace) and of liqueurs made by local wild plants, such as the popular Mirto, Elicriso and Finocchietto.*



**ABBARDENTE**  
DRY ACQUAVITE DISTILLED  
FROM WINE



**ELICRISO**  
HELICHRYSUM  
LIQUEUR



**JUDU**  
MIRTO LIQUEUR



**ABBARDENTE**  
ACQUAVITE AGED  
IN OAK WOOD BARRELS





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### *Extra Virgin Olive Oil*

*At the core of healthy Sardinian cooking, the EVOO produced in Sardinia is renowned for its strong flavor and genuine character.*

## Parteolla Olive Growers' Cooperative

Dolianova (Cagliari), South Sardinia

Founded in 1962 by a group of local olive growers, with the aim of improving quality, production and marketing opportunities for an already excellent natural product, since then combines the tradition with modern technology, allowing processes that guarantee unchanged genuineness of the original ingredient.



*"Partes Olea" was the name given to this land by the ancient Romans when they first settled in Sardinia. The name means "land ideal for cultivating olive groves". Plants and crops were already widespread prior to their arrival. Today, just as in the past, Parteolla carries forward this ancient vocation with passion.*



**EVOO**  
CLASSIC



**EVOO**  
FRUITY



**EVOO**  
ORGANIC



**EVOO**  
DOP



## D'Olia, Loddo Family Farm

*Dolianova (Cagliari), South Sardinia*

*For half a century the Loddo family has been producing oil in its own olive groves in the Parteolla area, which extends from Dolianova to the valleys around Donori in southern Sardinia. A territory where the countryside is initially characterized by long rows of vines while endless expanses of olive groves climb its hills.*



**DOP**



**ORGANIC**



**TRADITION**



**FLAVOURED OLIVE OIL**



LEMON



BASIL



GARLIC



CHILI



ORANGE



ROSEMARY

**OLIEDDU**  
MONOCULTIVAR  
BOSANA



## Antonella Corda Farm

Serdiana (Cagliari), South Sardinia

Born from the passion and family heritage of the oil and wine producer Antonella Corda, this precious extra virgin olive oil is a monocultivar EVOO from a typical Sardinian cultivar, called Tonda di Cagliari. Antonella Corda olive oil and wine farm is located in South Sardegna, Italy, in an area historically suited to the cultivation of olives and vines.



The olive groves, located near the small villages of Serdiana and Dolianova, extends for 12 ha, with a plant density of less than 100 plants per hectare aged between 60 and 100 years. The farm uses organic and natural practices only and the EVOO is therefore 100% organic.



**OLIO**  
EXTRA VIRGIN  
OLIVE OIL





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## *Pasta*

*The ancient, all-woman tradition of homemade pasta passed from generation to generation.*

## Pasta maker Corona & Manca

*Quartu Sant'Elena (Cagliari), South Sardinia*

*The pasta maker Corona & Manca comes from an ancient tradition of women passing down traditional homemade pasta recipes. After decades of family production, in 1955 the artisanal activity became a commercial enterprise, still deeply rooted in the family tradition.*



*Fregola is the typical Sardinian pasta consisting of semolina dough, rolled into small (2-3mm diameter) balls and toasted in oven. It comes in 3 sizes, small medium and large depending on the recipe and it is traditionally used in seafood and clams dishes.*



**FREGOLA  
SARDA**



**MALLOREDDUS  
TRADITIONAL**



**MALLOREDDUS  
WITH SAFFRON**

## Pasta maker Sant'Isidoro

*Morgongiori (Oristano), Centre West Sardinia*

*After decades of house making pasta for the family, Mrs Mafalda Vittorina Pala decided to open a small pasta factory in Morgongiori in order to open up the Lorighittas famous village tradition to the public.*

*Lorighittas is a hand-made semolina pasta typical of the small village of Morgongiori and it is*



*renewed for its simple taste, shape and beauty. Originally made only for the Catholic holiday of Ognissanti (1st of November) it became a renewed and special pasta, used by major chefs all over Italy with both meat and fish sauces.*



**LORIGHITTAS**  
HAND MADE  
FRESH PASTA



**MALLOREDDUS**  
TRADITIONAL



**MALLOREDDUS**  
WITH SAFFRON

## Coda di Lupo Farm

Arzachena (Sassari), North Sardinia

Located in an area of 18 ha of Mediterranean scrub, in the middle of Gallura, north Sardinia, just 3 km from the sea, in 2017 this farm started cultivating the historic Senatore Cappelli durum wheat variety and Tricu Cossu, an ancient soft wheat originating from Gallura, without the use of pesticides or herbicides. Through several collaborations with local craft workshops Coda di Lupo transforms its raw



materials in excellent products, promoting the local development of the territory Coda di Lupo farm produces traditional Sardinian pasta and Italian most known types as well.

*Fregola*: the typical pasta consisting of semolina dough, rolled into small balls and toasted in oven.

*Malloreddus*: probably the most known Sardinian pasta, it is the regional version of Italian gnocchi.

Other formats: Maccarrones de busa, Pennette, Rigatoni, Caserecce, Fettuccine, Paccheri, Calamarata.



**CASERECCÉ**  
SENATORE CAPPELLI DURUM  
WHEAT SEMOLINA PASTA



**FREGOLA CLASSICA**  
SENATORE CAPPELLI  
DURUM WHEAT



**MACCARRONES  
DE BUSA**  
SENATORE CAPPELLI  
DURUM WHEAT  
SEMOLINA PASTA



**FETTUCCINE**  
SENATORE CAPPELLI  
DURUM WHEAT  
SEMOLINA PASTA



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## *Honey*

*Natural reserves of native plants found by the sea or inland, a wide range of sweet and bitter honeys are produced.*

## Asphodel

Olbia (Sassari), North Sardinia

Asphodel was born in early 2020 from a bunch of social entrepreneurs with the vision of becoming the first Sardinian brand to bring together small beekeepers with long experience in producing healthy, natural and traditional honey, with a particular focus on Arbutus Honey (Strawberry tree).

Asphodel's beekeepers have signed a Code of



Conduct to commit themselves to sustainable practices: no chemicals, no pesticides, no bees artificial feeding. Following their motto "first bees, then us", Asphodel's producers never feed the bees with any additional food than wild nature and never take out the honey from the beehive but only from the honey in excess from combs on the top. Following the natural cycle of nature, in accordance with the seasonal blooms, Asphodel produces all over the year several varieties of wild honey, different in taste but sharing the naturalness and healthy properties of a raw sustainable product.



**ARIDONI**  
SARDINIAN  
NATURAL HONEY  
STRAWBERRY TREE



**ABIOI**  
SARDINIAN  
NATURAL HONEY  
LAVENDER



**BARDU**  
SARDINIAN  
NATURAL HONEY  
THISTLE



**MATTÀ**  
SARDINIAN  
NATURAL HONEY  
MEDITERRANEAN BUSH



**OCARITTU**  
SARDINIAN  
NATURAL HONEY  
EUCALYPTUS



**AMURA**  
SARDINIAN  
NATURAL HONEY  
BRAMBLE



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### *Crusty bread*

*Born out of the shepherds' need to have fresh bread for their many days away from home, Sardinia's typical thin, crunchy breads have since become synonymous with meals in the island.*

## Cherchi bakery

*Alghero (Sassari), North Sardinia*

*Coming from the shepherds' habit of long conservation dry crispy breads, the Pergamena Bread is an evolution of the traditional Carasau bread.*

*A rectangular sheet of bread, thin, crispy and golden in colour, made with only four simple ingredients: flour of durum wheat*



*semolina, water, yeast and salt.*

*Thanks to its versatility the Pergamena Bread pairs perfectly well with all dishes, from salami to cheeses, from meat to fish, from jams to chocolate.*

*Crispy and a little salty, this delicate cracker enhances the taste of every dish.*



**PERGAMENA  
BREAD  
CLASSIC**



**PERGAMENA  
BLACK  
ACTIVE CARBON**



**PERGAMENA  
BREAD GUTTIAU  
EVOO AND SALT**



**PERGAMENA  
BREAD GUTTIAU  
WITH TRUFFLE  
EVOO, SALT AND TRUFFLE**

## Coda di Lupo Farm

Arzachena (Sassari), North Sardinia

Since 2017 the Di Niglio family has been cultivating the historic *Senatore Cappelli durum* wheat variety and *Tricu Cossu*, an ancient soft wheat originating from Gallura without the use of pesticides or herbicides. A blueberry grove of about half a hectare, a small vegetable garden, an orchard, an apiary and an olive grove with a few hundred plants, complete the crops in



progress on the land, surrounded by granite rocks and large expanses of natural vegetation. Carasau, the most popular Sardinian bread, thin and crisp, dish-like baked flat bread can last up to one year. It can be eaten dry as a normal bread or wet with oil, water, sauces as part of traditional Sardinian recipes. Produced in an artisan bakery in the city of Oliena, in the area where the carasau finds its origins, with stone ground *Senatore Cappelli durum* wheat flours, natural sourdough and strictly cooked in a wood oven.



**CARASAU  
BREAD**  
PLAIN



**CARASAU  
BREAD**  
WHOLEMEAL



**GUTTAU  
BREAD**  
WHIT EXTRA VIRGIN  
OLIVE OIL





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## *Cheese*

*From the ancient tradition of sheep (or pecora) breeding comes Sardegná's s wonderful "pecorino" cheese*

## Murtas Cheese Factory

*Silius (Cagliari), South Sardinia*

*Murtas Cheese Factory was born in Sardinia, in the small town of Silius, in 1947, from the passion and expertise of the grandfather of the current owners, Eligio Murtas, known as Ziu Eligiu.*

*Over the years, the Murtas Cheese Factory has expanded and modernized, increasing the production and types of cheese, thanks to the dedication, passion and new skills of Ziu Eligiu's grandchildren, who now work in harmony in the new Silius dairy.*



*The genuineness and peculiarity of Murtas cheese is guaranteed by the collection of local milk, coming from the Gerrei farms, around Silius, where the pasture is still wild and allows the cheese to acquire all the flavors and nuances coming from the biodiversity of the pastures. Murtas Cheese Factory is part of the "Consortium for the protection of Sardinian Pecorino", with the aim of safeguarding and handing down the tradition of Sardinian cheese and promoting its knowledge in the world.*

### **FIOCCO** GOAT CHEESE YOUNG



### **LENTISCHIO** GOAT CHEESE AGED



### **SASSAI** SHEEP MILK CHEESE YOUNG



### **SU ENTU** SHEEP MILK CHEESE AGED



### **SOBERANU** PECORINO SARDO DOP SHEEP MILK CHEESE AGED





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## *Food seasoning*

*From the wise selection of spices and natural raw materials comes excellent seasonings to enrich Sardinian dishes with aroma, colour and health.*

## Sa Marigosa

*Riola Sardo (Oristano), Centre West Sardinia*

*Sa Marigosa was founded 35 years ago as a small farm and in 2008 has been recognized as Producer's Organization, growing and consolidating its worth in the Sardinian fruit and vegetable sector.*

*This growth prospective, innovation of service to the tradition and high work ethic in the field of*



*fresh vegetables was then transferred to the oil-preserved products, the new challenge and pride of Sa Marigosa OP.*

*Creams and oil-preserved fruit and vegetables include the Sardinia Spiny Artichoke, the first to obtain the DOP in the vegetables oil-preserved products. Sa Marigosa philosophy is based on the concept of the fresh products' quality, preserved and guaranteed by vegetable oil.*

### VEGETABLE'S CREAMS



ASPARAGUS



ARTICHOKE  
DOP



MUSHROOMS



YELLOW  
GREEN  
PEPPER

### OIL-PRESERVED VEGETABLES



CRUNCHY  
CAULIFLOWER



ZUCCHINI



ARTICHOKE  
DOP



MUSHROOMS

## Argei - Le fattorie Renolia

Gergei (Cagliari), Centre Sardinia

Argei, Le Fattorie Renolia is an oil mill, a cellar and a laboratory that produces oil, wine and seasonings using natural local raw materials. The production, in full harmony with the environment, combines the human know how with the more efficient and eco-compatible production methods, giving products rich in taste and nutritional properties.



### FIOR DI SALE

flavoured wholegrain salt  
*(more flavours available)*

NATURAL



LEMON



MYRTLE



HERBS



### OLEÀ flavoured EVOO

BASIL



CHILI  
PEPPER



LEMON



### AGRÈ must based dressing

LEMON



WILD  
BERRIES



NATURAL



## Parteolla Olive Growers' Cooperative

Dolianova (Cagliari), South Sardinia

Copar table olives have been awarded for the third time the Monna Oliva Prize for the best Italian natural table olives.

At Copar, olives are harvested by hand early in the morning, placed in ventilated crates and transported within a few hours to the transformation facility. Here, the olives are



carefully selected according to strict evaluation criteria and then destined for the subsequent production and storage phases.

**PATÈ**  
GREEN OLIVES  
CREAM



**POMATÈ**  
TOMATO AND  
GREEN OLIVES  
CREAM



**GREEN OLIVES  
IN BRINE**  
WATER AND SALT

**SCABECCIU OLIVES**  
GREEN OLIVES IN BRINE, SEASONED  
WITH EVOO, PARSELY,  
GARLIC AND VINEGAR



**BAKED OLIVES**  
GREEN OLIVES IN BRINE,  
DRAINED AND BAKED



## Sardegna Mia's Finest: Private Label Series

With our Private Label Series, we curate an extraordinary collection of food and wine specialties, selected with unwavering dedication to authenticity and quality. Through Sardegna Mia, you have the opportunity to taste the very best Sardegna has to offer, crafted by talented artisans and producers who share our commitment to preserving the island's culinary legacy. Sardegna Mia's Private Label Series comes with a host of compelling advantages.

**Authenticity:** our products are carefully selected to embody the authentic flavors, traditions, and craftsmanship of the island.

**Quality Control:** Sardegna Mia personally ensures that each item in our Private Label Series meets the highest standards of quality and taste.

**Provenance and Sustainability:** by choosing Sardegna Mia Private Label Series, you actively support the local Sardinian economy and traditional food producers. We prioritize working directly with small-scale, sustainable farms, beekeepers, wineries, and fishermen who adhere to ethical practices and maintain respect for the environment.

**Exceptional Value:** by eliminating the costs associated with branding and marketing, we can focus on delivering outstanding products at competitive prices.

**Curated Selection:** Sardegna Mia serves as your trusted curator, meticulously selecting the best products from a range of high-quality producers on the island

**Exclusive Offerings:** our Private Label Series introduces unique and exclusive products: from rare honey varietals to limited-edition wines, Sardegna Mia presents you with extraordinary culinary treasures that truly stand out from the crowd.

*Produced by one of the most ancient cooperative winery in Sardinia, we have selected two lines of red and white wines ranging through the main DOCs of Sardinia: Cannonau, Monica, Vermentino and Nuragus.*

**CANNONAU  
DI SARDEGNA**  
DOC  
RED WINE



**MONICA  
DI SARDEGNA**  
DOC  
RED WINE



**VERMENTINO  
DI SARDEGNA**  
DOC  
WHITE WINE



**NURAGUS  
DI CAGLIARI**  
DOC  
WHITE WINE



### **Linea Intrecci - A Symphony of Sardinian Terroir**

Intrecci is the premium line of Sardegna Mia wines, born to introduce to the elegance of Sardinian most popular vines. The Intrecci line presents an unrivaled drinking experience for discerning wine enthusiasts seeking elegance, complexity, and the utmost expression of Sardinian viticulture.



**CANNONAU  
DI SARDEGNA**  
DOC  
RED WINE



**MONICA  
DI SARDEGNA**  
DOC  
RED WINE



**VERMENTINO  
DI SARDEGNA**  
DOC  
WHITE WINE



**NURAGUS  
DI CAGLIARI**  
DOC  
WHITE WINE

## **Linea Mucadore - Delight for Every Occasion**

Mucadore is the line of Sardinian wines crafted for everyday enjoyment without compromising on quality. With a focus on approachability and drinkability, Mucadore wines offer a versatile range of the most traditional Sardinian vines.

## Bottarga - A Culinary Treasure

Derived from the roe of wild-caught grey mullet and produced by a fisherman company existing since the '60 in Cagliari city, Sardegna Mia's Bottarga embodies the essence of this ancient delicacy. Bottarga is meticulously crafted using age-old techniques, where the roe is carefully salted and dried to perfection.

**BAFFA**  
40 g-70 g | 80-100 g | 110-140 g | 140-180 g | 190-230 g



**VACUUM-PACKED BAG**  
50 g | 100 g | 500 g



**GLASS JAR**  
40 g | 70 g



It embodies a unique umami flavor, with hints of the sea and a delicate nuttiness. Considered the "caviar of the Mediterranean". In block, to be cut in thin slices, or already grated, versatile and easy to incorporate into various recipes, bottarga is a culinary delight that will elevate every dining experience.

*Sardegna Mia Raw Natural Honey is a pure, golden delight sourced directly from the fragrant wildflowers of Sardinia. Produced using only natural beekeeping methods, without any treatments for pests or diseases, and with no artificial feeding, our honey retains all the qualities and benefits derived from the specific native blooms of Sardinia from which it originates.*

**THISTLE  
HONEY**  
90 g | 250 g

**LAVENDER  
HONEY**  
90 g | 250 g

**STRAWBERRY  
TREE HONEY**  
90 g | 250 g

**MEDITERRANEAN  
BUSH HONEY**  
90 g | 250 g



**Strawberry Tree Honey** The most fine and rare among Sardinian honey, it has a rather bitter taste. It is known for its antiseptic and anti-inflammatory properties. To produce this honey quality, bees have to be moved to the mountains of Sardinia and the honey has to be collected only during the winter season.

**Thistle Honey** A very fine typical product of Sardinia, thistle honey is a healthy sweet honey, with known benefits for the cardiovascular system.

**Mediterranean bush Honey** This is a "millefiori" honey typical of the Sardinian mountain areas, where the wild flowering of Macchia Mediterranea creates every year a new and rich spicy taste.

**Lavender Honey** Flowery, pleasant, well balanced and rounded, with a delicate floral scent and an evident lavender twist. It has a very persistent medium sweet taste that grows with the finish. In some cases it has slightly sour notes.

*We selected for our customers the most representative spirits and liqueurs of the Sardinian tradition, produced with care and authenticity by an ancient distillery located in the South of the island.*



**Castello - Abbardente Ambrata, 47% Vol.** Typical *acquavite* distilled by wine. Aged in oak wooden barrels for at least 8 months, it has a soft taste which resemble honey and home-made bread crust.

**Villanova – Abbardente Bianca, 48% Vol.** Distilled by fresh wines, it is aged for 6 months in steel vats.

**Stampace – Liquore di Mirto Rosso, 28% Vol.** Myrtle liqueur: the most typical Sardinian liqueur, made by spontaneous myrtle berries hand pickled in the island from November to February.

**Marina – Liquore di Limone, 25% Vol.** Limoncello: from the finest and freshest lemons from the village of San Priamo, it captures the essence of our sun-drenched island.

# Sardegna mia Services



## **Traditional Sardinian food and beverage B2B export and services**

As an export management company it's our goal to ensure that our group of selected producers can focus on the quality of their delicious and unique products, while we manage their export efforts. Given the small scale of most local producers, it's often very difficult for potential foreign clients to gain consistent access to Sardinian delicacies. That's where we come in; we take care of all export related business matters, like export and distribution agreements, pricing, shipping, invoicing, packaging, country-specific regulations and terms, marketing, events and communication.

Our special selection of genuine products from the Sardinian tradition is delivered according to the customer needs and specific procurement requirements. In order to reach this goal, we constantly focus on providing outstanding service, in line with the expectations and requirements of global business practices.

Other Sardegna and Italy based services:

### **Local producers scouting and purchasing Services**

For customers looking for a particular product, we select the best local options, customize the product and provide it to our client

### **Prices and terms negotiation Services**

For customers who have already individuated a product they'd like to import but still need to approach the Italian producer, we negotiate terms and conditions with the Italian counterpart according to their requests

### **Concierge Pick-up Services**

For customers who already bought a particular product but need a special pick-up service from Italy, we arrange the best logistics arrangements

### **On site producers visits and travels**

For customers who want to visit producers and discover Sardinia's territory, we organize business and leisure travels for the company members

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## **Contacts**

### **Sardegna mia**

Italian Food & Beverage Export Concierge  
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