



*This Year let Italy*

*visit you with*



*La Dolce Vita*

*Christmas Gifts*

*La Dolce Vita's Christmas Gifts*

*...for private*

*Surprise everyone with our top selection of Sardinia wines with an original and elegant black wood box.*

*Are you missing the perfect gift for him or her? Do you know someone who needs a culinary experience? Maybe a gift card for La Dolce Vita will be an idea.*

*...for companies*

*Choose your budget, and we find the best gift for your employees*

*(order must be done within 7<sup>th</sup> November and pick up within 12<sup>th</sup> December)*

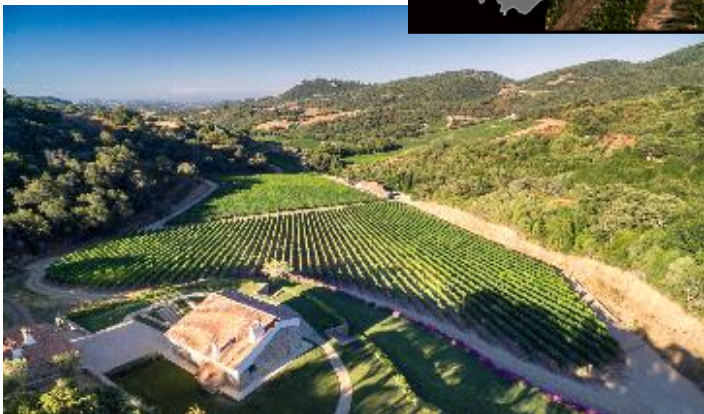


# Wine From Sardinia



...*Siddura* became our declaration of love for Sardinia, a tribute to the island's purity, simplicity and tradition. With endless curiosity, ambition and perseverance we started on a fascinating journey which has become a source of pride and satisfaction.

We produces unique wines with the typical Sardinian grapes: Vermentino, Cannonau and Cagnulari.



# Giftboxes

Choose your *Siddura*'s wines and combine them in your favorite gift box (1x, 2x, 3x or 6x bottle boxes).

Empty box	Price (kr)
1x	55,-
2x	60,-
3x	65,-
6x	75,-



200,- 320,- 420,- 290,-

**Spera:** Vermentino di Gallura DOCG  
**Maia:** Vermentino di Gallura DOCG sup.

**Beru:** Vermentino di Gallura DOCG sup. aged in barriques

**Nudo:** Cannonau di Sardegna Rosé



200,- 320,- 320,- 420,-

**Erema:** Cannonau di Sardegna DOC  
**Fola:** Cannonau di Sardegna DOC riserva

**Bacco:** Cagnulari IGT

**Tiros:** Colli del Limabara Sangiovese, Cabernet Sauvignon IGT



## SPÈRA

The proximity to the sea, the Mediterranean climate, the granite components of the soil, the mistral wind, contribute all to the elegant character of Spèra, a fresh, fragrant and moderately alcoholic white wine. Best served cool, it's a perfect aperitif or a welcome addition to enhance the delicious seafood dishes.

*Vermentino di Gallura DOCG*



## MAIA

It's our first wine produced in Siddùra's cellar, from the main vineyards we planted. The grapes harvested with meticulous care and selected carefully, in order to obtain the best quality. Maia represent a "tribute to Gallura" wine's region. Excellent with sea bream and grilled steak of red tuna.

*Vermentino di Gallura DOCG Sup.*



## BÈRU

Vermentino is a „versatile“ vine. Therefore we wanted to dedicate a corner of the cellar to the élevage en barriques. Starting from the early stages of winemaking, Bèru, is processed in small French oak barrels. Perfect with crustaceans, rice dishes, fregola and white meat.

*Vermentino di Gallura DOCG Sup. aged in barriques*



## NUDO

A Cannonau rosé with an inebriating perfume and a captivating color that invites to drinking. A perfect marriage between tradition and innovation in the viticultural and oenological fields. A young and fresh product to taste right away. Ideal combination with fresh dishes, cold or baked pasta, fish and pizza.

*Cannonau di Sardegna DOC rosé*



## ÈREMA

Cannonau red grapes are vinified with traditional methods. The lively freshness and scents of mixed berries, make it attractive just in the early months of the year. Its softness and pleasant to drink allow it to be a perfect match for the typical dishes of the culinary culture of Sardinia.

*Cannonau di Sardegna DOC.*



## FÒLA

Fòla represents the essence of Cannonau. This wine has found its ideal habitat in Sardinia and only on this island gets that aromatic and polyphenols richness, that make it "unique". A complex wine rich in extract, balanced and intense. Idyllic with red meats and aged cheese.

*Cannonau di Sardegna DOC Riserva.*



## BÀCCO

Fascinating for its marked aromas of marasca cherry with a beautiful ruby color and full rich taste. Bàcco is a Cagnulari dedicated to those who want to be rewarded with a rare wine. Excellent with mushroom dishes and grilled cheeses.

*Isola dei Nuraghi - Cagnulari IGT.*



## TÌROS

Sangiovese and Cabernet Sauvignon grapes, wisely aged in oak, that the winery works thoroughly to achieve a blend with a harmonic and persistent taste. A premium and long-aging red wine. Perfect with homemade pasta, roasts and pecorino.

*Colli del Limbara Sangiovese, Cabernet Sauvignon IGT*



## Giftcards

If you are missing a gift for your girlfriend, colleague or family, then a gift card from La Dolce Vita is a brilliant idea.

*... An evening at La Dolce Vita, is a complete experience that brings back memories of Italian history, culture, traditions and emotions...*

Available Giftcards:

- ~ 500,-kr
- ~ 1000,- kr
- ~ 1500,- kr
- ~ 2000,- kr



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*La Dolce Vita*

*Christmas Gifts*

For more info:

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