



Lad Italien besøge dig

i år med



La Dolce Vita

JuleGaver

Julegave fra *La Dolce Vita*

...til private

Overrask enhver med vores top udvalg af sardinske vine som kommer med en original gaveæske i elegant sort træ.

*Mangler du den perfekte gave til ham eller hende der har alt?
Kender du nogen, der har brug for en kulinarisk oplevelse?
Måske er et gavekort til La Dolce Vita en idé.*

...til virksomheder

Bestem jeres budget og vi finder den bedste gave til jeres ansatte.

(Ordren skal være lagt inden d. 7. November og hentes inden 12. December)



Vine Fra Sardinien



...*Siddura* blev vores kærlighedserklæring til Sardinien, en hyldest til øens renhed, enkelhed og tradition. Med uendelig nysgerrighed, ambition og udholdenhed startede vi på en fascinerende rejse, der er blevet en kilde til stolthed og tilfredshed. Vi producerer forskellige vine med vores typiske sardinske druer: Vermentino, Cannonau og Cagnulari.



Gaveæsk med vin

Vælg din Siddura vine og kombiner dem i din gaveæske (1x, 2x, 3x eller 6x flaske æsker).

Tom æske	Pris (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

GaveKort

Hvis du mangler en gave til din veninde, kollega eller familie, så er et gavekort til La Dolce Vita en oplagt ide.

...En aften på La Dolce Vita, er en komplet oplevelse, der bringer minder fra den italienske historie, kultur, erindringer og følelser der komplimenterer den italienske smag...

Vores Gavekort:

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



Lad Italien besøge dig i år!!

Vælg *La Dolce Vita*
til din *Julegave*

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