



KERMIT LYNCH WINE MERCHANT

VIGNE RADA

Country: Italy

Region: Sardinia

Appellation(s): Vermentino di Sardegna, Cannonau di Sardegna, Alghero Cagnulari, Isola dei Nuraghi

Producer: Gino Bardino and family

Founded: 2006

Annual Production: 2400 cases

Farming: Sustainable

Website: www.vignerada.com



A banker by trade, Luigi “Gino” Bardino long entertained a dream of exiting the stagnant office environment and devoting his life to wine, his true passion. After years of studying enology in his spare time and numerous experimental vinifications in his Alghero home, Gino finally quit his desk job to follow his heart’s desire. With the support of his family, he planted his own vineyards and built a small winery, and in 2012 Vigne Rada saw its first harvest.

The city of Alghero lies on the northwest coast of Sardegna, surrounded by stunning beaches and breathtaking limestone cliffs on either side. Conquered by the Catalans in the 14th century, it enjoys a unique culture with notable Catalan influence in its architecture, cuisine, and even the local dialect. Conditions here are ideal for growing high-quality grapes: fresh maritime breezes and the drying *maestrale* moderate the Mediterranean heat, while the poor, rocky soils are perfectly suited to the production of balanced, characterful wines.

Gino chose only traditional grape varieties to the region, planting one hectare each year between two distinct *terroirs*. Monte Pedrosu, where the winery is located, features alluvial soils with abundant riverbed stones and quartz, while the sloping Cubalciada site is home to clay, limestone, and some chalk. Farming is sustainable, by hand, with help from the whole family.

Vigne Rada’s Vermentino is reminiscent of wildflowers and Mediterranean herbs, with a mouth-coating texture and clean, saline finish. Delightfully crisp in its youth, it reveals a surprising complexity and depth with bottle age. The bright, plush Cannonau emphasizes freshness over extraction, showcasing a lovely purity of fruit and caressing texture on the palate. Cagnulari, on the other hand, represents a local specialty of Alghero: this dark, potent red is full of sweet spices, black fruit, and tobacco aromas—there is nothing quite like it.

Like the man behind them, the wines of Vigne Rada are honest and straightforward—the result of a skilled artisan’s genuine passion for his craft. They deliciously reflect the coastal beauty of Alghero, and we are thrilled to offer them for the first time in the U.S.



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VIGNE RADA (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vermentino di Sardegna “Stria”	Vermentino	8 years average	Clay, Limestone, Sandy Loam	1.75 ha
Cannonau di Sardegna “Riviera”	Cannonau	7 years average	Clay, Limestone, Sandy Loam	1.5 ha
Alghero Cagnulari “Arsenale”	Cagnulari	5 years average	Clay, Limestone, Sandy Loam	2 ha
Isola dei Nuraghi <i>Passito</i> “3 Nodi”	Vermentino	8 years average	Clay, Limestone, Sandy Loam	1.75 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Harvested by hand
- *Cannonau* is the local word for Grenache
- Cagnulari is an heirloom red grape variety, endemic to the Alghero region

Vermentino di Sardegna “Stria”:

- Grapes are de-stemmed and lightly crushed
- Grapes cold soak before pressing
- Fermentation in stainless steel tank
- Aged 3-4 months in stainless steel tank on fine lees, regularly stirring of the lees
- Wine bottled in spring following harvest

Cannonau di Sardegna “Riviera”:

- Grapes are de-stemmed and lightly crushed
- Fermentation in stainless steel tank lasts 15-25 days, regular pumpovers
- 70% of wine ages in stainless steel tank for 10 months, 30% ages in 225L and 500l oak *tonneaux* (no new oak) for 3 - 4 months and is then blended with the stainless steel tank until bottling in the fall
- Wine is bottled 1 year after harvest

Alghero Cagnulari “Arsenale”:

- Grapes are de-stemmed and lightly crushed
- Fermentation in stainless steel tank lasts 15-25 days, regular pumpovers
- Wine ages in stainless steel tank for 12 months and then 4-6 months in 500L oak *tonneaux* (no new oak)
- Wine is bottled 18 months after harvest



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VIGNE RADA (continued)

Isola dei Nuraghi Passito “3 Nodi”:

- Botrytis develops on grapes before harvest
- Grapes dry on vine until mid-October
- Fermentation in stainless steel tank lasts 40 - 50 days
- 210 g/L residual sugar