

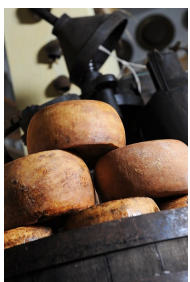
G.A.L. Sarcidano Barbagia di Seulo is a Participatory Foundation, made up of public and private entities, to promote and support local development processes in order to enhance the resources and specificity of the region of "Sarcidano Barbagia Seulo", with the goal of implementing the "Local Development Plan" funded within the RDP 2007-2013.

The GAL operates in the following municipalities: Escolca, Esterzili, Gergei, Isili, Mandi, Nurallao, Nuragus, Nurri, Orroli, Sadali, Serri, Seulo, Villanova Tulo.

The foundation is responsible for:

- rural development, thanks to the promotion of forms of association that contribute to the formation of networks, also enhancing micro incomes and informal economies;
- technical assistance to the development and in particular rural development, promotion of rural tourism by encouraging tourism activities in rural areas through the activation of interventions and the development of services designed to promote, strengthen and improve, in terms of quality, tourist offer in rural areas ;
- valorization of production, processing and marketing of local products, promotion of local cultural identities;
- promotion of local cultural identities
- coordination of cultural, religious, artistic and architectural resources of the territory with the purpose of promoting and coordinating initiatives of conservation, development, promotion of local cultural heritage, also in a prospect of increased tourism offer;
- coordination of environmental resources of the territory, with particular concern to protected areas, protected, rivers, lagoons and forests in order to promote and coordinate activities of conservation and valorization of the environmental and local biodiversity, also with the prospect to increase the tourist offer.

President: Salvatorangelo Planta



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"Harvest under the stars"



"September 2012"
Olianas - loc. Porruddu Gergei

Speaking about wine, there are regions often forgotten, that when an occasion brings them back in your mind, they reveal all their historical importance and their charme. Gergei, is a small hamlet of the inland Sardinia, 60 kilometers away from Cagliari, lying on the soft Sarcidano hills. From the heart of a unique and unspoiled territory arises Olianas Estate, a modern winery with the goal to produce high quality wines, in an ecologically sounded way, with the maximum respect of the natural environment.

An other symbol of the link between Olianas and the Sarcidano tradition is the choice of the 5 varieties of grapes, mainly cultivated: **Cannonau, Bovale Sardo, Carignano, Vermentino e Nasco.**

The vineyards extend for 15 hectares, organically managed, for a total production of 80.000 bottles.

- Vermentino D.O.C. Sardegna
- Cannonau D.O.C. Sardegna
- Perdixi I.G.T. Isola dei Nuraghi Rosso



"Harvest under the stars"

Planning

Friday September 14

- 15:30 - Meeting at Pisa airport (check in on line made, hand luggage suitable for Ryan air)
- 16:55 - Departure of the flight from Pisa
- 18:15 - Arrival at Cagliari airport
- 19:30 - Transfer to Gergei and check in to your accommodation
- 21:00 - Reception with Buffet dinner at our B&B

Saturday September 15

- 09:00 - Breakfast at our winery
- 10:00 - Transfer to "Caseificio Maoddi" in Nuragos with guided cheese tour on preparation of typical sardinian cheese
- 13:00 - Cheese tasting
- 14:00 - Transfer to Gergei at our B&B
- 17:00 - Meeting at the winery for the game: " winegrower for one day: discover and get to know Olianias estate"
- 19:30 - End of the game and prizegiving
- 20:30 - Inauguration of the Harvest with the Mayor of Gergei, Rossano Zedda
- 21:30 - Tasting of wines with local products and beginning of the party with a local folk band and music till late

Sunday September 16

- 10:30 - Brunch at the winery
- 12:30 - Bread-making from the Nuragic time to today: introduction by Professor Giorgio Murru
- 13:00 - Tasting of home-made bread by an awarded organic local bakery, which has handed down for many generations the bread-making tradition.
- 14:30 - Departure for the Nuragic site of Barumini, with guided tour by Professor Giorgio Murru about the first human settlements in Sardinia
- 16:15 - Departure from Barumini to Cagliari airport
- 18:40 - Departure of the flight to Pisa
- 19:55 - Arrival in Pisa

Caseificio F.Ili MAODDI Nuragus/Laconi

Tel. 0782-819001 - info@maoddi.it



Fratelli Maoddi srl is a company from Sardinia, active in the collection and processing of sheep milk. The main production is represented by Pecorino Romano DOP, the most marketed cheese in the World. The rest of the production includes soft cheese, half seasoned and seasoned cheese and ricotta.



KENTOS SRL Il Pane dei Centenari di Viviana Sirigu - Orroli

Tel. 0782 - 847404 - cell. 3409484643 - kentosardegna@gmail.com

www.kentosardegna.it



We make bread in a different way, or better still always the same. For instance, we use a some hundred years old yeast. Always the same: every day we save a piece to fecundate the bread of the following day. For centuries. It is called "Madrighe" (matrix), which means "Mother". How do we know that it is so antique ? Simple: in this region we have heard speaking for the first time of "baking powder" after the 2nd World war, but my mother was already making bread and she used to make it with the old system using "madre lievito" (mother yeast). She has never used chemical yeast. Let alone my grandmother and my great grandmother, who didn't even know it. We make bread and the typical Sardinian pastries with antique methods, with local ingredients and with our wheat. When I say "our", I mean the one from our field, grown by my family. Maybe you don't believe that I am not joking, but you can come and check personally. And in those years when it's not enough, we buy it from our neighbors , here in the village. Always certified organic. We want to carry on our traditions, which are antique and have allowed us to live well for so long. Thus, we have named ourselves Kentos. It means "hundred", has the age of our centenarians.



The archeological site "Su Nuraxi" (the nuraghe) of Barumini, declared in 1997 World Heritage by Unesco, it is just 11 km away from Gergei and it is certainly the most important monument of the Nuragic.