

Adopt the vineyard of Spiaggia Grande (Island of Sant'Antioco)

By adopting this centennial vineyard, you support its recovery and conversion to organic grown grapes. In return, you will receive an extremely fine wine. The closeness of the sea, healthy grapes, ungrafted indigenous vines, and age of the vineyard, all contribute to what makes this wine so unique. In addition, the vineyard's production will improve in quality and quantity every year.

By adopting the vineyard, you will have the opportunity to participate in the teaching of, and learning of, an ancient culture. Traditions and techniques have been passed down from father to son for by generations thereby preserving the cultural heritage of the island, the *Tabarchine* people, and of Sardinia as a whole.

In 2021, a second vineyard, located in Sisineddu, joined the project. The two vineyards are made up of old plants, Carignano del Sulcis, that grow as trees in very sandy soil close to the seashore of Calasetta (island of Sant'Antioco). From their grapes a special red wine, called Istmo, has been produced in 2020, 2021, 2022, and 2023. The 2024 wine is maturing.

The Spiaggia Grande vineyard, which is located just metres from the sea, is surrounded by centuries-old junipers & Mediterranean bush. It has an area of 63 are (6,300 square metres) which includes approximately 2500 Carignano del Sulcis grapevines, of which many are centuries old. On the 21st of April 2020, a 6-year rental agreement was signed between Luisa Camoglio, organic wine grower and producer (La Casa di Sophia farm is located just 1km from the Spiaggia Grande vineyard), and the owner. As of the first of April 2020, this magnificent vineyard is cultivated according to the organic farming methodology (documented as IT-BIO-015.380-0086581.2024.001).



The second adoptable vineyard is located in Sisineddu, not far from Calasetta, it is also located close to the sea and since the 17th of June 2021 it is cultivated according to the organic farming methodology. This Carignano del Sulcis vineyard is approximately 50 years old. A 6-year rental agreement has been signed between Luisa Camoglio and the owner. The vineyard is called *Casa Cincotti*, name given by its owners who are expert winegrowers since generations.



Accomplishments in the first year of adopting the vineyard project & converting to organic growth.

The first year of Adopt the vineyard has seen 20 participants. Their contributions have helped finance the 2020/2021 works in the vineyard. Depending on the selected adoption option, participants are now receiving the first wine bottles of ISTMO 2020, made with the grapes harvested, and bottled, in August 2020 (for a total of 312 bottles).



During the second season, October 2020 to September 2021, we carried out the following works: the pruning of the neglected windbreak edges, the fertilization of the vineyard using an organic fertilizer (which had not been done in years), the pruning of the grapevines in winter and in the spring (where we eliminated the excess buds). Furthermore, we worked the soil with the tractor. In April and May, we protected the new sprouts and young shoots with sulphur and copper. In July and August, we applied orange essential oil and *Bacillus*

Thuringiensis. In addition, we added an organic foliage nutrient to feed the plants and to minimize the attack of the *Uncinola Necator* (a fungus that causes the powdery mildew of grapes), the green leafhopper, and of the European grapevine moth (*Lobesia Botrana*).



By August 2021, the plants were revitalized with longer and sturdier shoots and more bunches were present than the previous year. The harvest, on the 6th of September 2021, was below expectations, mostly due to 3 days of bad weather prior to harvesting, followed by the heat. This combination facilitated the contamination of the *Oidio* fungus on many bunches even though they had all been treated against it.

From the four hundred kilograms of grapes harvested on September 6th, 2021, in the Spiaggia Grande vineyard, we obtained the first pressings of 250 litres. Following an initial maturation in steel vats, this new wine was mixed with the other wine obtained from the second adopted vineyard (in total four hundred litres). In August of 2021 we filled **525 bottles (Istmo 2021)**.



The wine making recipe is: destemming of the hand-picked grapes, spontaneous fermentation, analysis, and (if needed) corrections with tartaric acid and metabisolfiten, to help and protect the wines (as allowed by the organic farming regulations), several rackings, no filtering, and bottling within the La Casa di Sophia cellar. The wines are then kept under a controlled temperature of about 20 degrees Celsius.



In the second year of our adoption programme, we had 30 participants. During this year, we cultivated the vineyard similarly to the first year plus the plants underwent a regular treatment of powder sulphur. Additionally, we fed the, mostly sandy, soil with organic compost and we planted field

beans as green manure between the rows. These were then tilled into the ground by the tractor.

The harvest took place on August 26 and 28 (2022) in the Spiaggia Grande vineyard (approximately 700kg of grapes were picked). On the 8th of September we harvested the remaining grapes (about 200kg) and practically doubled the 2021 harvest. On the 9th of September, we harvested 900kg of grapes from *Casa Cincotti* vineyard. The wines obtained by grapes vinified separately, were combined 50% each into one red wine. **Istmo 2022** with its 1505 bottles, triplicated the quantity of wine produced; and the quality of the wine improved tremendously thanks to the enhanced grape quality originating from the better cultivated vineyards.

Istmo 2023, now adoptable, is the wine from the fourth season. There were 1176 bottles produced. Production was lower than 2022 due to lack of rain during the winter months. An emergency irrigation system will soon be installed to better support the grape production of the Spiaggia Grande vineyard. Istmo 2023 is an organic wine, Carignano Isola dei Nuraghi IGT, a special wine for its freshness, light tannins, scents of Mediterranean fruit, and ancient wood perfumes of the old vines in the sand.



In 2025, Istmo 2024 will be eligible for certification as organic wine and as Carignano wine DOC Superior. This designation is given to very old vines with a low grape yield per vine and a minimum alcohol content of 13%. We achieved it!

The label was created by Alberto Macis in collaboration with La Fondazione MACC (Contemporary Art Museum of Calasetta).

From 2021 until today, the outlined procedures have been carried out with the intent of caring and supporting the old vines. During the last two years it has been possible to renew the vineyard with young plants. These plants were introduced using an ancient method of planting in the ground a long branch taken from one of the existing vines. This method generates new plants that are genetically identical to the original plants.

From 2021, we organized some beautiful days in the vineyard and the winery. On a night of August of each year, an amazing dinner amongst the vines took place. The Project has great relevance for the region as it attracts wine lovers and connoisseurs of farming that respects the environment.

We hope to start the new project The school of the ancient Carignano. The school of the ancient Carignano will teach the traditional Carignano viticulture methods of the island of Sant'Antioco. By adopting the vineyards, you will get access to the coming school of Carignano.

The adoption of the Spiaggia Grande vineyard supports our work in the vineyard and helps us keeping them healthy and alive.

How to participate & pay

You can join the project right after the harvest and support it for a period of one to three (3) years or more. The membership fee is yearly; however, you do not have to participate for the full three years. Maximum number of participants: 50 per year of wine production.

By filling in the form "adopt a vineyard" you are stipulating an agreement. An invoice, which includes 22% VAT for Italian residents, follows this and confirms the number of bottles of wine you are entitled to receive. The date of the bank transfer will dictate the start of the adoption period.

A bank transfer to IBAN IT90N0306943957100000006088 in the name of Luisa Camoglio, or a payment using the web shop www.lacasadisophia.com confirms your participation to the project.

The active learning days are not mandatory. Wine will be sent to those who cannot or choose not to participate.

What do you get in exchange?

Adoption option 1 (150 Euro) for one year

1st year: 8 bottles of wine, 1 day participating in the vineyard, 1 day participating in the wine cellar, 1 dinner in the vineyard.

2nd year: 9 bottles of wine + as above

3rd year or more: 10 bottles of wine + as above

Adoption option 2 (300 Euro) for one year

1st year: 16 bottles of wine, 1 day participating in the vineyard, 1 day participating in the wine cellar, 1 dinner in the vineyard.

2nd year: 18 bottles of wine + as above

3rd year or more: 20 bottles of wine + as above

How and when you will receive your products

You will receive **Istmo wines 2023** after bottling or after aging in the cellar. You can pick up your bottles from the wine cellar when you participate in the active learning day/s or during the exclusive dinner in the vineyard.

We also mail **Istmo 2023 wines** to your home address. This will incur additional costs for sending the wines **in Italy** as determined by transporting company (option#1 around 15 euro and option# around 23 euro).

The cost fee and alcohol taxes for shipping wines **to the Netherlands** are incorporated into the price. Please note that no VAT will be included.

For **other European countries**, additional costs will be based on the fixed rates set by the transport company. The web shop can calculate the different rates depending on the country of the adopting client. By sending an email indicating the address of the adopting person or company, I will be able to calculate the fee transport.

Contact details

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Adopt the vineyard of Spiaggia Grande project is an integral part of the development platform *Piedi sull'Isola* (literally *Feet on the island*). In addition to La casa di Sophia, the wine expert (oenologist) Jonathan Rodwell, La Fondazione MACC (Contemporary Art Museum of Calasetta), and Ràixe (the archive of the *Tabarchina* culture located in Calasetta), all take part.