



SU GOLOGONE

EXPERIENCE HOTEL

SARDINIA • ITALY



food & wine experiences



Learn how to make typical local bread
(carasau and pane modde)

Learn how to make home-made pasta
with our special flours
(gnocchetti sardi, culurgiones, filindeu)

home-made pasta course & bread course,

visit the vegetable garden
and the aromatic
herbs route,



cheese tasting,



- Admire and enjoy the sensational vegetable garden and the aromatic herbs route
- Local cheese tasting in the authentic "Pinnettu" (typical dwelling of Sardinian shepherds)



mirto & grappa tasting

- ✓ Taste 4 regional wines with a sommelier in the wine cellar
 - tasting techniques
 - how to pair wine with food
 - experience the famous beauty and flavour of Sardinia Wines like Vermentino and Nepente
- ✓ Local mirto & grappa tasting



wine tasting

7 nights

7 nights in bed and breakfast
1 aperitif at Magic Tablao

7 dinners at Su Gologone Restaurants

Typical Restaurant
Vegetable Garden
Bread's Nest
Sos Nidos

food&wine experiences

1 home-made pasta course
1 bread course
1 visit to the vegetable garden and the aromatic herbs route
1 cheese tasting
1 wine tasting
1 mirto and grappa tasting
1 visit to the wine cellar in Oliena

1 excursion and picnic on the beach
1 star gazing at the Su Gologone Terrace of Dreams

With the aid of the amateur astronomer group of Sassari and their telescopes, it will be possible to see the stars and the planets of the celestial vault

Informations and reservations
tel +39 0784 287512
booking@sugologone.it

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WWW.SUGOLOGONE.IT



4 nights

4 nights in bed and breakfast

1 aperitif at Magic Tablao

4 dinners at Su Gologone Restaurants

Typical Restaurant

Vegetable Garden

Bread's Nest

Sos Nidos

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1 home-made pasta course

1 bread course

1 wine tasting

1 visit to the vegetable garden and the aromatic herbs route

1 mirto and grappa tasting

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