



Tenute
Gregu



Gregu Beyond Wine:

Exclusive Tasting Experiences

All packages feature a guided tour that emphasizes the winemaking philosophy and the historical background of the winery.

Description of the wines sampled, emphasizing their distinctive attributes and the vinification process.

01:30 ⌚

Classic Exploration Gregu: €30

Includes a tasting of two glasses of wine from our Classic labels, paired with a mixed platter featuring a thoughtfully curated selection of traditional products in tapas form.

01:30 ⌚

Trilogy by Greg: €35

Includes a tasting of three glasses of wine from our Classic labels, accompanied by a mixed platter featuring three thoughtfully curated pairings of traditional products in tapas form.

02:00 ⌚

Signature Gregu: €45

Includes a tasting of three glasses of wine from the Classic line and one glass of wine from the Premium line from our selection, accompanied by a mixed platter featuring four thoughtfully curated pairings of traditional products in tapas form.

Additional glass expense:
Classic Line €5.00 Premium
Line:
Cala Granis €7.00 Greho's
€9.00 Pitraia €15.00





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02:00 ⌚

Signature Gregu Plus: €50

Includes a tasting of two glasses of wine from the Classic line and two glasses from the Premium line among our selections, accompanied by a mixed platter featuring four thoughtfully curated pairings of traditional products in tapas form.

02:00 ⌚

Gregu Experience: €60

Includes a tasting of three glasses of wine from the Classic line and two glasses from the Premium line among our selections, accompanied by a mixed platter featuring five carefully curated combinations of traditional products in tapas form.

02:00 ⌚

Monogram Experience: €65



Includes a tasting of three Premium Monogram wines, complemented by a platter of exquisite cured meats, along with three thoughtfully selected pairings of typical products in tapas form from our menu.

Additional glass expense:
Classic Line €5.00
Premium Line:
Cala Granis €7.00 Greho's
€9.00 Pitraia €15.00



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Greek Nature Outing

Experience a distinctive journey within our estate, accompanied by the

"Gregu Natura Picnic." Immerse yourself in the stunning beauty of our property's landscapes while indulging in a premier culinary experience featuring local products and exquisite wines.

Experience Details:

- **Premium Picnic Kit:** You will receive a comprehensive picnic bag that includes a blanket, dining utensils, three curated tapas, fresh bread, a bottle of wine, water, and glasses.
- **Exclusive Map:** We will furnish you with a comprehensive map highlighting the finest picnic locations within our estate, selected for their aesthetic appeal and serenity.

Select Your Package:

1. **Classic Experience - €40 per individual.**
2. **Esperienza Cala Granis - €60 per individual.**
3. **Greho's Blend Experience - €80 per individual.**

Deposit Policy:

- **Deposit for the picnic basket:** A deposit of €25 is required upon collection of the picnic kit, which will be fully refunded upon the return of the kit in optimal condition.

Times and Durations:

- The experience is offered from morning until 7 PM, allowing a maximum of 5 hours to relish your picnic.

Custom Selections:

- Option to include additional tapas in your menu.
- Gluten-free, vegan, and vegetarian options are available upon request with 48 hours' notice.

Reserve your "Gregu Natura Picnic" experience and allow yourself to be captivated by the natural beauty and exquisite gastronomy of our estate.



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02:00 

Vertical of Rias Vermentino di Gallura DOCG €60:

Vertical Experience: The Evolution of Vermentino di Gallura Rias DOCG comprises four vintages of Rias Vermentino di Gallura DOCG.

Immerse yourself in the rich history and intricacies of our esteemed Vermentino di Gallura Rias DOCG through an exclusive vertical tasting that highlights several distinguished vintages, commencing with the initial exceptional releases.

This experience invites you on a temporal journey, unveiling the nuanced variations in flavor, aroma, and structure that our Vermentino has developed over the years. Each glass narrates a tale, emphasizing the impact of various seasons on the vine and the resulting wine.

The tasting is complemented by a thoughtfully curated array of typical local products, selected to enhance and harmonize with the distinctive notes of each vintage. From beginning to end, the guided tour of the cellar deepens your appreciation of our dedication to excellence and meticulousness in winemaking, providing you with a more profound insight into our philosophy and the unique terroir that defines Tenute Gregu.

Embark on a sensory journey that transcends mere taste, delving into the intricate relationship between land, climate, and the artistry of winemaking, all within the unforgettable heart of Gallura.





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02:00



Journey to the Heart of Senu Vermentino di Gallura Superiore DOCG: €70

Immerse yourself in the pinnacle of winemaking with our Eccellenza di Senu, an exclusive experience devoted to the esteemed Vermentino di Gallura Superiore DOCG.

The experience encompasses four vintages of Senu Vermentino di Gallura Superiore Docg.

This sensory experience commences with a guided tour through the vibrant core of Tenute Gregu, where tradition and innovation converge to produce wines of exceptional quality.

Senu's vertical tasting showcases a curated selection of vintages, commencing with the earliest exceptional releases, enabling you to appreciate the evolution and refinement of Vermentino Superiore over time.

Each glass transforms into a narrative, an open window into the climatic variations and winemaking techniques that have shaped the character and expression of this remarkable wine.

To complement your exploration, a meticulously curated selection of quintessential products, crafted to elevate the intricate notes and refined structure of Senu. This meticulously curated combination produces a symphony of flavors, providing a culinary experience that honors the finest offerings of our region.

Senu Excellence transcends mere tasting;

It is a testament to the passion, dedication, and excellence that define our winery and the Gallura region.

We invite you to explore the richness and elegance of Vermentino di Gallura Superiore on an unforgettable journey that engages all the senses.





02:00 



min 2 max 8

Private Cooking Class: €120 Per Person

Exclusive Culinary Experience: Private Culinary and Food/Wine Pairing Session

Uncover the intricacies of local cuisine and the art of food and wine pairing through our private lesson, a culinary experience tailored for aficionados of gastronomy and oenology.

Immersed in the inviting ambiance of Tenute Gregu, you will have the exceptional opportunity to learn directly from our experts in a private session that merges a passion for quality cuisine with wine excellence.

Experience Details:

To guarantee a tailored experience and dedicated attention, the class is offered by reservation only, requiring a minimum of 72 hours' notice.

We invite intimate gatherings of 2 to 6 individuals, rendering this experience ideal for couples, families, or small groups of friends seeking a memorable occasion.

The lesson occurs in a relaxed and interactive setting, allowing each participant to engage in the preparation of traditional dishes under the expert guidance of our chef.

This will be succeeded by a meticulous selection of wines, specifically curated to complement and elevate the flavors of the prepared dishes.

In addition to acquiring culinary techniques and local recipes, you will explore the essential principles of food and wine pairing, enhancing both your palate and your understanding of gastronomy.

This experience serves not only as an opportunity for learning but also as a celebration of food and wine culture, fostering moments of joy and discovery. We eagerly anticipate the opportunity to transform local ingredients into culinary masterpieces, complemented by our exquisite wines, on an unforgettable journey through the region's flavors and traditions.



Exclusive Private Dinner commencing at 100€ Per Person

Immerse yourself in a distinctive and immersive ambiance by reserving an exclusive private dinner within our production cellar, enveloped by the sophistication of barrels filled with exquisite wine.

This experience is crafted for individuals in pursuit of a moment of intimacy and sophistication, within a setting where winemaking heritage intertwines with gourmet cuisine.

Experience Details:

The dinner occurs in the heart of the cellar, surrounded by the barrels that contain our finest wines, providing a captivating and evocative atmosphere.

A five-course gastronomic experience, with each dish meticulously paired with wines sourced from our cellars, fosters a harmonious interplay between food and wine that elevates flavors and textures.

Each glass is paired with a comprehensive description, providing insights into the winemaking process, the unique attributes of the terroir, and the narratives behind each label sampled.

This dinner offers a private experience, meticulously crafted to guarantee utmost exclusivity and personalization. We accommodate groups ranging from 4 to a maximum of 8 individuals, making it perfect for special occasions, celebrations, or simply to relish a distinctive moment in good company. Indulge in the delight of an unforgettable evening, where every detail is meticulously attended to, providing you with a comprehensive sensory experience that harmoniously blends culinary excellence with the winemaking expertise of Tenute Gregu.

An occasion to commemorate significant moments in a captivating and intimate setting, destined to be etched in your memories.



Wine Tourism Regulations

Welcome to Tenute Gregu.

Guidelines for an Unforgettable Culinary and Wine Experience

To guarantee an unforgettable experience amidst our vineyards and within our cellar, we encourage you to adhere to a few straightforward yet essential guidelines. Our mission is to provide you with impeccable service in an exclusive setting, where wine takes center stage alongside local products.

Reservation Mandatory:

Reservations are mandatory to partake in our tastings and guided tours. This enables us to tailor your experience and ensure a high standard of service while preserving the tranquility and exclusivity of our surroundings.

Please be advised that as a winemaker, we exclusively provide our own wines along with a curated selection of local products, which includes water and our refreshing house-made iced tea.

Health and Food Safety:

Your safety and well-being are our foremost concern. We kindly request that you inform us of any allergies or food intolerances at the time of your reservation.

For guests with specific dietary requirements, please notify us at least 48 hours prior to your visit, enabling us to prepare an appropriate alternative that accommodates your needs.

Adherence to Schedules:

To guarantee that all our guests can fully appreciate the Tenute Gregu experience, we kindly request that you adhere to the scheduled times for the visit.

Punctuality enhances the overall harmony of the experience for all participants.

Smart Casual Attire:

To maintain a suitable ambiance and uphold the refined nature of our estates, we kindly request our guests to embrace a smart casual attire.

We encourage you to refrain from wearing flip-flops and overly casual attire.

Select attire that is both comfortable and well-maintained.

This will ensure the preservation of elegance and comfort throughout your visit to our vineyards and winery.

Your visit to Tenute Gregu presents an opportunity to explore the passion and dedication we invest in crafting our wines. By adhering to these straightforward guidelines, you will contribute to a tranquil and enjoyable environment, enhancing your experience as well as that of fellow guests.

We appreciate your understanding and eagerly anticipate welcoming you to Tenute Gregu to share the beauty and flavors of our region.



We would like to inform our customers that reservations are required to access the service.

Opening hours of the shop situated within the cellar:
from 10:00 to 13:00 and from 14:00 to 18:00.

The available time slots for booking the experiences are as follows:

11:30 - 13:00 -
17:30 / 19:00 -
19:00 / 20:30 -
20:30 / 22:00



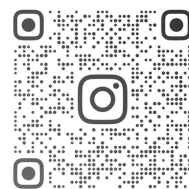
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