

BAR WITH A VIEW

WHERE ARE WE? SU GOLOGONE, SARDINIA

WHY WE LOVE IT Back in the 1960s a gentleman by the wonderfully musical name of Peppedu Palimodde, together with his wife Pasqua, opened a restaurant in the heart of Sardinia, near the natural spring of Su Gologone. At that time few visitors to the island came this far inland and there were no restaurants to speak of. But Peppedu trusted in the beauty of the surroundings and a simple menu based around sheep's cheese and grilled meat, and he duly prospered. Soon he opened a small hotel so that diners at the restaurant, arriving from afar, would have somewhere to stay. Nowadays the hotel is run by Peppedu and Pasqua's daughter, Giovanna. An artist and collector, she has blended rustic and contemporary elements to create the distinctive Su Gologone style, with bright accents of terracotta, textiles, ceramics and exposed beams set against cool white plaster and sail-like awnings. In the public spaces and rooms there are original works by Sardinian artists including Giuseppe Biasi and Costantino Nivola, alongside traditional costumes and embroidered shawls. Surrounding the hotel there are sheer canyons, verdant gorges and shadowy grottoes. Mount Tiscali and its ancient Nuragic village, the Lanaitto Valley and the Cedrino River (which is excellent for kayaking) are all within easy reach, either on foot or by four-wheel drive. But the chief pleasures of Su Gologone are closer to hand – an *aperitivo* at the outdoor bar with the tinkling of sheep bells in the background, or simply watching the sun set and the colours change on the slopes of Mount Corrasi from the Terrazzo dei Sogni, the terrace of dreams. ORNELLA D'ALESSIO

+39 0784 287512; www.sugologone.it. Doubles from about £110



PHOTOGRAPH: STEFANO SCATA