

Su Gologone keeps Sardinian tradition alive in Oliena

Posted on October 6, 2026 by Benigna Mallebrein

OLIENA, Sardinia — Su Gologone Experience Hotel rises from the volcanic hills of Sardinia's Barbagia region like a shepherd's hut built up to hotel scale, its whitewashed walls, rounded arches and terracotta floors framing shaded courtyards that open onto the mountains.

Founded in 1967 by Giuseppe "Peppeddu" Palimodde and his wife Pasqua as a small family trattoria, the property has grown into a showcase for Sardinian art, craft and cuisine under their daughter, Giovanna Palimodde.

"The small location was founded in 1967 by my father Peppeddu and his wife Pasqua, but I transformed the structure into an authentic showcase for Sardinian art, craft and cuisine with my creativity," she said. "Food and wine come from nearby producers."

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Breakfast spread at the hotel and Giovanna with local embroidery *(Credits: Italy Now)*

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The hotel’s origin traces back to her father’s trattoria table. We are tasting the Ororosa spumante made of Cannonau on a beautiful terrace with the sunset. “My father always served the local Cannonau wine to guests, who drank it without realising how strong it was,” Palimodde said. “As soon as they stood up, they felt drowsy and asked where they could rest, so he built eight rooms. I later expanded it into a treasure chest of Barbagia’s tradition, culture, craftsmanship and art that everyone can experience, a real authentic place. The name comes from the nearby spring Gologone.”

A living workshop

Today the hotel has 69 rooms and suites, each individually designed with Sardinian artisans. Cushions carry geometric patterns from Oliena’s traditional costumes, ceramics are hand painted by local potters and textiles are woven on traditional looms.



Handmade pasta *(Credits: Italy Now)*

Guests can join cooking classes to learn bocciu, a semolina dumpling, alongside culurgiones and carasau bread, mostly taught by women from nearby villages. At Le Botteghe di Su Gologone,

workshops let visitors watch, create and buy handmade ceramics and textiles.

Flavours of Barbagia

Three restaurants serve culurgiones, stuffed pasta made fresh each morning, and porceddu, suckling pig roasted over juniper wood. Gardens supply fresh tomatoes, basil and herbs.



Canto a tenores Peppe Mereu *(Credits: Italy Now)*

Evenings often bring performances by tenores, Sardinia's traditional polyphonic singers, alongside folk dance, with guests invited to join in. The hotel works with local shepherds and guides, channelling spending directly into surrounding villages.

In November 2025, Su Gologone won the Cultural Heritage prize at Rome's EcoLuxury Fair, one of four projects worldwide recognised for sustainable luxury tourism.

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