



FERRUCCIO DEIANA  
AZIENDA VITIVINICOLA

## "Oirad" Isola dei Nuraghi IGT



- A great passion and solid technical skills prompted Ferruccio Deiana to create a winery, finally fulfilling a long-time dream to have his own vineyards and make his own wines, after a lifetime of winemaking for other wineries.
- His mission was drawing the attention of wine lovers to Basso Campidano and Parteolla, lands of natural beauty and rich culture. This part of Sardinia, next to Cagliari, is celebrated for its sweet hills and fertile valleys. Since antiquity, these lands have been a fortuitous realm of grapevines, wheat, and olives.
- The grape varieties are those typical of Sardinia: Vermentino, Monica, Cannonau, Carignano, Bovale (also called Bovaleddu), Barbera Sarda, Malvasia, Nasco and Moscato.

**Varietal:** 100% Moscato, Malvasia, Nasco

**Appellation:** Isola dei Nuraghi IGT

**Production Zone:** Cagliari, Sardegna. Altitude 70-100m a.s.l.

**Soil:** Limestone, stony

**Vinification:** Grapes hand-picked overripe at the end of September. Maceration at controlled temperature (24-26 °C) for 10 days. Remontages every 6 hours.

**Maturation:** 3-4 months in stainless steel tanks, 45 days in small French oak barriques. Then refinement in bottle.

"Oirad" is the the anagram of "Dario" Ferruccio Deiana's son. The light of the sun and the air from the sea contribute to the intense and unique aromas and flavors of this wine and its grace really expresses the typical Mediterranean character.



- *Golden yellow color. It has an intense fruity bouquet with hints of honey and almond. On the palate it is sweet and smooth.*
- *An ideal way to end a meal and delight honored guests, especially if paired with desserts, biscotti, or cheeses.*

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