



FERRUCCIO DEIANA
AZIENDA VITIVINICOLA

"Donnikalia" Vermentino Sardegna DOC



- 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% Vermentino

Appellation: Vermentino di Sardegna DOC

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

Soil: Calcareous clay and sand

Vinification: Grapes hand-picked. Fermentation in steel tanks

Maturation: The wine is refined in bottle before being placed on the market.

The word "Donnikalia" comes from the fusion of two words: "Donnu" that means Feudal Lord in Sardinian dialect and "Kalia" that means real estate in ancient Greek. The Donnikalia, the owner of a series of estates, was very popular in Sardinia during the Medieval times.



- *Straw-yellow color with green reflection. Notes of mangoes, mirabelles, and acacia. Additional fruity-balsamic nuances and a final characteristic almond note. Due to the balanced fruit acidity, the Donnikalia Vermentino di Sardegna flatters the palate with a pleasing feel, without lacking freshness at the same time.*
- *This wine is best suited for shellfish, pasta, risotto. Great also as an aperitif.*

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