

Classic Line

DONNIKALIA

Vermentino di Sardegna D.O.C.



Made from the native grape Vermentino. A dry white wine with an intense, delicate, elegant, fruity taste. Pairing: shellfish, pasta, risotto.



WINE NOTES

DONNIKALIA

Ground: Sandy, pebbly, facing north.

Climate: Mediterranean, with mild winter, moderate precipitations, hot and windy summer.

Harvest: Between late August and early September; sugar content of the grape: 208 gr/l.

Winemaking: Destemming and soft crushing, fermentation at controlled temperature (max 15 °C).

Refinement: In steel tanks.

Bottling: Using nitrogen

Analytical data: 12.5-13 % alc/vol; total acidity 5.5 gr/l (tartaric acid); residual sugar 3.5 gr/l.

Organoleptic characteristics: Straw-yellow color with green reflections, typical almond-tree aroma, dry, savory, fresh, fruity taste.

Pairings: Appetizers, fish-based starters, pasta, soups, fish and delicate white meat.

Service temperature: 10 °C

Format: 37.5, 75 cl

AWARDS: GALLERY:





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PTS.

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FERRUCCIO DEIANA
VERMENTINO DI SARDEGNA
DONNIKALIA 2023

Ripe, slightly candied citrus fruit character with hints of peach skin, caramel and dried flowers. Medium-to full-bodied, structured and focused on the palate, with vivid acidity coming through. Toned and flavorful. Drink now.

2024
Decanter
WORLD WINE AWARDS
BRONZE

THIS IS TO CERTIFY THAT
Ferruccio Deiana, Donnikalìa
Vermentino di Sardegna, Sardinia, Italy 2023
has been awarded a Bronze medal
and 89 points in the
Decanter World Wine Awards 2024

Antonio J. Rodriguez
Chairman of the Jury

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I MIGLIORI VINI DELLA SARDEGNA 2026

LA GUIDA VINODABERE

VERMENTINO DI SARDEGNA DONNIKALIA 2024
FERRUCCIO DEIANA
96/100

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