Top Line

PLUMINUS



This white wine is for winelovers who can appreciate top level products. Produced in small oak barriques by blending two native grapes. Excellent with savory starters, and with roasted fish with sauce.



WINE NOTES

PLUMINUS

Ground: Loose limestone, sandy, stony.

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

summer.

By hand, between the last ten days of August and the first days of Harvest:

September; sugar content of the grape: 234 gr/l.

Destemming and soft crushing, fermentation in small French-oak barriques Winemaking:

at controlled temperature (15 °C), using selected yeasts and batonnage.

Refinement: For 6 months in barriques, and 4 months in the bottle.

Bottling: Using nitrogen.

Analytical data: 13.5-14 % alc/vol; total acidity 5.5 gr/l; residual sugar 2.5 gr/l.

Intense straw-yellow color with golden reflections, elegant and sweet Organoleptic characteristics:

aromas, full taste, savory, round, with pleasing fruity flavours.

Succulent fish-based dishes, white meat, spit-raosted eels, medium ripened Pairings:

cheese.

Service temperature: 14 ºC

> Format: 75 cl

AWARDS:

GALLERY:





























FERRUCCIO DEIANA ISOLA DEI NURAGHI PLUMINUS 2021

This is an aspirational curves, charged with some later harvested/bottys/c/appassimento fruit of sorts, imparting roasted chestrut, posched apricot and canned peach elements to the fray. Distinctly full-weighted and dry, with a burr of heat across the finish. Ods signposts coral, while directing bolshy length. An impactfu wine that needs food, Drink not sort of the wine that needs food. Drink not sort of the wine that needs food. Drink not sort of the sort o

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FERRUCCIO DEIANA ISOLA DEI Nuraghi Pluminus 2022

Lemon curd, apricots and vanilla on the nose. Some cedar. It's creamy with a medium to full body and rich vanilla, cream and candied ginger elements, while retaining good acidity to balance. Drink now.