



DIANELLA

CONTI PASSERIN D'ENTRÈVES

ALL' ARIA APERTA 2019 ROSATO TOSCANA IGT

Sangiovese rosé with a complex aromatic profile. A fresh and fragrant wine with a strong personality that combines the fruit and lightness of the first sips with the austerity typical of the Sangiovese.

PRODUCTOIN AREA

VINCI - TUSCANY

GROWING SEASON

Growing season 2018-2019 was atypical. The autumn featured mild temperatures and low rain. Winter started off quite mild as well, then in January came on with temperatures below zero. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. However, grape flowering in the vineyards was regular. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, interspersed occasionally by short and intense rains. These latter never led to issues in either the fruit set or the subsequent ripening of the grape clusters. The ripening began regularly at the beginning of August. The harvest then began in the end of August and the grapes were healthy and perfectly ripe.

TASTING NOTES

Soft pink color. Complex aromatic profile with notes of wild strawberries, berries and violet. In the mouth is soft, elegant, pleasantly mineral and fresh with a nice acidity. Finish with excellent persistence.

GRAPE VARIETY

Sangiovese.

FERMENTATION TEMPERATURE

In stainless steel at controlled temperature of 12°C-16°C (53.6°-60.8°F) for 25/30 days.

AGING

3 months in stainless steel vats.

SIZE

750 ml.

