



DIANELLA

CONTI PASSERIN D'ENTRÈVES



ALL'ARIA APERTA 2024

ROSATO TOSCANA IGT ORGANIC

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.

FARMING METHOD

ORGANIC

PRODUCTION AREA

VINCI - TUSCANY

GROWING SEASON

The 2024 wine season was characterized by a very long and variable growing season. The months of April, May and part of June were particularly rainy and cold, while heat and severe drought characterized the second half of June, July and August. September and October were cool and rainy again. The vineyards required protection first from fungi that attack bunches and leaves, then from the heat that stresses the plants and finally, at harvest time, from bunch rot. Agronomic practices such as targeted soil cultivation, green management of the canopy, selective leaf removal and thinning were therefore essential for bringing the grapes to the cellar and improving their quality. The wines produced in this year are characterized by: the whites for their exceptional varietal aromas, the reds and the rosé stand out not only for their intense olfactory notes but also for their freshness, salinity and acidic complexity that guarantee their long-lasting quality.

TASTING NOTES

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

GRAPE VARIETY

Sangiovese

FERMENTATION

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

