



# DIANELLA

CONTI PASSERIN D'ENTRÈVES



## ALL'ARIA APERTA 2025 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 2025 wine vintage in the Chianti Montalbano district was characterized by a regular, balanced growth cycle and excellent sanitary conditions. While there was a physiological drop in yields, this ultimately enhanced the concentration and overall quality of the grapes. Following a mild winter, spring brought cool yet steady weather, allowing for a progressive flowering and perfect fruit set without any phytosanitary concerns. The summer experienced high peak temperatures, but evenly distributed rainfall prevented any prolonged water stress for the vines.

The sharp temperature diurnal shifts between day and night, starting in the second half of August and continuing throughout September, proved fundamental. This thermal contrast fostered extraordinary phenolic ripeness and the accumulation of a rich, variety-specific aromatic profile. Meticulous agronomic practices-such as canopy management and careful cluster selection-ensured that healthy, crisp grapes reached the cellar. The wines from this vintage show exceptional promise: the whites stand out for their clean aromatic profile and superb freshness, while the reds and rosés feature silky tannins, structural balance, and a vibrant acidity that guarantees outstanding longevity.

### 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

