DIANELLA

CONTI PASSERIN D'ENTRÈVES

ALL' ARIA APERTA 2022
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.

PRODUCTOIN AREA

VINCI - TUSCANY

GROWING SEASON

The year 2022 had a particularly rainfall-free winter characterized by long periods of high pressure and significant temperature fluctuations. The vines sprouted 10 days later than in past years and then grew with great vigor aided by temperatures that have risen above average since May. The spring months were very dry and even the dry summer weather led to moderate berry growth with localized water stress phenomena. The rains that fell starting in mid-August allowed the plants to accelerate the physiological processes slowed down due to the drought and bring forward the ripening that arrived a few days earlier than last year. Few rains before the harvest brought a good harvest, and in early September the white grape harvest was practically over and the red grapes began to be picked. Sangiovese benefited from the warm days and rainfall to complete its ripening. The 2022 harvest yielded perfectly healthy grapes with higher than average sugar content in recent years and acidities in line with past years. The small size of the berries and the concentration achieved during the summer months gave us harvests suited for the production of red wines with structure and long aging.of view with a good aromatic complement and an excellent polyphenolic concentration.

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.