



DIANELLA

CONTI PASSERIN D'ENTRÈVES

ALL' ARIA APERTA 2023 **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.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The 2023 vintage was complex: the risk of spring frost was followed, from mid-April to May, by particularly intense rains with downy mildew problems. The end of the season was dry without aggravating the water stress for the plants, thanks to the water previously accumulated in the underground. Despite this and the relative decrease in wine production, the vintage 2023 is characterized by beautiful phenolic ripeness, contained alcohol content and wonderful aromas.

TASTING NOTES

Soft pink colour. 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 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.

