



DIANELLA

CONTI PASSERIN D'ENTRÈVES

CHIANTI DIANELLA 2021 CHIANTI DOCG ORGANIC

Chianti is the history of Dianella. It has a deliberately traditional style, Soft, fruity and spicy it is the ideal wine for any occasion and season. It manages to express its personality in different combinations, interesting in fish pairings if served at 16 °C.

PRODUCTION AREA

CHIANTI - TUSCANY

GROWING SEASON

The meteorological trend of 2021 was characterized by a particularly rainy winter which gave an excellent starting water supply. The first Sangiovese sprouts appeared between late March and early April with a slight delay compared to the 2020 vintage; from the second half of April, a sharp drop in temperatures with intense frost phenomena created problems especially for the red grapes and therefore primarily for Sangiovese, which then only partially reacted by producing new buds and moderate growth at the start of the season. From the month of May, with the arrival of heat, the vine reacted with a beautiful development of the shoots and an excellent flowering, in a tendentially dry climate. The presence of important winter water reserves has postponed possible water stress to the second half of July, allowing a good growth of the grapes and therefore respecting our harvest times. The harvest of the white varieties of the sparkling wine bases began in the second half of August, the first week of September for Vermentino and in the middle of the month the Sangiovese, Colorino and finally Cabernet Sauvignon grapes. A production of 15% less than the previous year, an excellent vintage from a qualitative point of view with a good aromatic complement and an excellent polyphenolic concentration.

TASTING NOTES

Bright Ruby red color. Pleasant nose with fresh aromas of violet and red fruits. Fresh and smooth with well integrated tannins and an excellent balance. Harmonious finish and good persistence to the end. It stands out for its typicity and character.

GRAPE VARIETY

Sangiovese e Colorino

FERMENTATION TEMPERATURE

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-20 days of skins contact.

AGING

8 months in cement and at least 3 months in bottle.

SIZE

750 ml.

