



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## CHIANTI DIANELLA RISERVA 2013 CHIANTI DOCG

A noble, soft and balanced wine of great power with a strong taste, capable of enhancing the most difficult palates. Refined and elegant, it perfectly matches the dishes of the highest tradition of Tuscan and Italian cuisine.

### PRODUCTION AREA

CHIANTI

### GROWING SEASON

The 2013 climatic trend was characterized by abundant winter and spring rainfall. The soil remained soaked with water throughout the winter, ensuring a good water reserve. Spring began as soon as the rains ended with high daily averages. The soils rich in water, high temperatures, solar radiation allowed the clusters to form uniformly. Summer was characterized by average high temperatures during the day, but low enough at night which allowed the grapes to ripen perfectly both from a technological and polyphenolic point of view. The harvest began at the end of August for the whites. The Sangiovese was harvested from mid-September. Quality harvest for both whites and reds, with healthy and perfectly ripe grapes with a good aromatic heritage.

### TASTING NOTES

Ruby red color with garnet hues. Red fruits on the nose, violet floral hints and light toasted scents. Soft at first taste, then large and voluminous. The balanced acidity and tannin give this wine a persistent and harmonious finish.

### GRAPE VARIETIES

Sangiovese 95% and Colorino 5%.

### FERMENTATION

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 20-25 days of skins contact.

### AGING

18 months in large casks and 8 months in bottle.

### BOTTLING

May 8<sup>th</sup>, 2015.

### SIZE

750 ml. - 1500 ml.

