



DIANELLA

CONTI PASSERIN D'ENTRÈVES

CHIANTI DIANELLA RISERVA 2015 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 climatic trend was characterized by a winter and an early spring with abundant rainfall that allowed the accumulation of important water reserves. April / May fluctuating while from June to August high temperatures were recorded well above the seasonal average with a strong lack of rain. From a health point of view, the vineyards did not show plant diseases. The physiology of the plant, compared to 2014, showed more sparse clusters with slightly smaller berries, due to a rather fluctuating vegetative cycle. After a budding in the seasonal average there was in fact an advance of veraison of about ten days. The harvest of the early white grapes began between the second and third decade of August. For the harvest of the grapes for the Chianti production, the second decade of September. Qualitatively it is to be considered an excellent vintage with peaks of excellence.

TASTING NOTES

Intense ruby red with slight garnet hues. Complex nose with aromas of violet, blackberry and ripe red fruits on a spicy and elegantly balsamic finish. In the mouth it is refined with structured and velvety tannins. Long finish with a pleasant return of sweet spices and eucalyptus.

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 9th, 2017.

SIZE

750 ml. - 1500 ml.

