



DIANELLA

CONTI PASSERIN D'ENTRÈVES

CHIANTI DIANELLA RISERVA 2016 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 autumn and winter were very mild this year, with below-freezing temperatures only in January. It was rainy. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set and this together with two hailstorms at the end of May reduced per-plant growth. That was good for the Sangiovese. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

TASTING NOTES

Intense ruby red color. 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 7th, 2019.

SIZE

750 ml. - 1500 ml.

