



# DIANELLA

CONTI PASSERIN D'ENTRÈVES



## **CABERNET FRANC 2022 ROSSO TOSCANA IGT ORGANIC**

The Cabernet Franc is the latest born in Dianella and comes from a single vineyard located in a hilly area, where the composition of the soil, predominantly calcareous, is ideal for the maturation and production of this vine. The vineyard from which it comes is grown in Guyot method.

### **FARMING METHOD** ORGANIC

### **PRODUCTION AREA** VINCI - TUSCANY

### **GROWING SEASON**

The year 2022 had a particularly rainfall-free winter characterized by long periods of high pressure and significant temperature fluctuations. The vines sprouted 10 days later than in past years and then grew with great vigor aided by temperatures that have risen above average since May. The spring months were very dry and even the dry summer weather led to moderate berry growth with localized water stress phenomena. The rains that fell starting in mid-August allowed the plants to accelerate the physiological processes slowed down due to the drought and bring forward the ripening that arrived a few days earlier than last year. Few rains before the harvest brought a good harvest, and in early September the white grape harvest was practically over and the red grapes began to be picked. Sangiovese benefited from the warm days and rainfall to complete its ripening. The 2022 harvest yielded perfectly healthy grapes with higher-than-average sugar content in recent years and acidities in line with past years. The small size of the berries and the concentration achieved during the summer months gave us harvests suited for the production of red wines with structure and long aging.

### **TASTING NOTES**

Bright ruby red color. The nose shows aromas of red berries, fresh and spicy notes, with an herbaceous touch in the final. On the palate it is elegant with a complex tannic structure. Perfect to be paired with soft cheeses, pork or game dishes or egg pasta with a meat sauce.

### **GRAPE VARIETY**

Cabernet Franc

### **HARVEST METHOD**

Manual

### **VINIFICATION**

Long maceration on the skins with fermentation at controlled temperature.

### **MALOLATIC FERMENTATION**

In concrete vats

### **AGING**

20 months in 500lt second-passage tonneau

### **SIZE**

750 ml

