



DIANELLA

CONTI PASSERIN D'ENTRÈVES



DIANELLA CHIANTI 2023 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.

FARMING METHOD ORGANIC

PRODUCTION AREA CHIANTI MONTALBANO DOCG - VINCI - TUSCANY

GROWING SEASON

The 2023 season has been characterized by high rainfall since budding. In April, temperatures dropped also below zero degrees. May and June saw a high frequency of rainy days, forcing producers to take numerous defense measures to limit fungal diseases. July was characterized by heat and a lack of rainfall, which led to significant development of the bunches, thanks to the water reserves accumulated in spring. Despite the meteorological difficulties encountered in the spring, the 2023 harvest stands out for the exceptional quality of the grapes and, surprisingly, also for the quantity. The agronomic techniques adopted favored the development of ripe and healthy grapes, which are reflected in the intensity and complexity of the wines produced.

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 typicality and character.

GRAPE VARIETY

Sangiovese and Colorino

HARVEST METHOD

Manual

VINIFICATION

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

MALOLACTIC FERMENTATION

In concrete vats

AGING

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

SIZE

750 ml

