



DIANELLA

CONTI PASSERIN D'ENTRÈVES



DIANELLA CHIANTI 2024 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 2024 wine season was characterized by a very long and variable growing season. The months of April, May and part of June were particularly rainy and cold, while heat and severe drought characterized the second half of June, July and August. September and October were cool and rainy again. The vineyards required protection first from fungi that attack bunches and leaves, then from the heat that stresses the plants and finally, at harvest time, from bunch rot. Agronomic practices such as targeted soil cultivation, green management of the canopy, selective leaf removal and thinning were therefore essential for bringing the grapes to the cellar and improving their quality. The wines produced in this year are characterized by: the whites for their exceptional varietal aromas, the reds and the rosé stand out not only for their intense olfactory notes but also for their freshness, salinity and acidic complexity that guarantee their long-lasting quality.

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

