



DIANELLA

CONTI PASSERIN D'ENTRÈVES

CHIANTI DIANELLA 2022 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.

PRODUCTION AREA

CHIANTI - 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. 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 e Colorino

FERMENTATION TEMPERATURE

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

AGING

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

SIZE

750 ml.

