



DIANELLA

CONTI PASSERIN D'ENTRÈVES



DIANELLA CHIANTI RISERVA 2021

CHIANTI DOCG ORGANIC

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.

FARMING METHOD

ORGANIC

PRODUCTION AREA

CHIANTI MONTALBANO DOCG - VINCI - TUSCANY

GROWING SEASON

The weather trend of 2021 was characterized by a particularly rainy winter that provided an excellent starting water supply. The first Sangiovese buds appeared between the end of March and the beginning of April with a slight delay compared to the 2020 vintage; from the second half of April, a sudden drop in temperatures with intense frost phenomena created problems especially for the red grapes. From the month of May, with the arrival of the heat, the vine reacted with a beautiful development of the buds and an excellent flowering, in a dry climate. The presence of important winter water reserves postponed possible water stress to the second half of July, allowing good growth of the grapes and therefore respecting our harvest times. The harvest of the Sangiovese took place in the middle of September. A seasonal production of 15% less than the previous year but excellent for the quality of the grapes, with a good aromatic profile and an excellent polyphenolic concentration.

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 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 20-25 days of skins contact.

MALOLACTIC FERMENTATION

In concrete vats.

AGING

18 months in large barrels and 8 months in bottle.

SIZE

750 ml

