



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## CHIANTI DIANELLA RISERVA 2019 CHIANTI DOCG

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.

### PRODUCTION AREA

CHIANTI

### GROWING SEASON

Growing season 2019 was atypical. The autumn featured mild temperatures and low rain. Winter started off quite mild as well, then in January came on with temperatures below zero. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. However, grape flowering in the vineyards was regular. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, interspersed occasionally by short and intense rains. These latter never led to issues in either the fruit set or the subsequent ripening of the grape clusters. The ripening began regularly at the beginning of August. The harvest then began in the end of August and the grapes were healthy and perfectly ripe.

### 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 VARIETIES

Sangiovese 95% and Colorino 5%.

### FERMENTATION

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 20-25 days of skins contact.

### AGING

18 months in large casks and 8 months in bottle.

### SIZE

750 ml. - 1500 ml.

