DIANELLA
CONTI PASSERIN D'ENTRÈVES

VINCI · TUSCANY · ITALY

Maria Vittoria & Ottavia
Sangiovese Rosé Brut 2025

ROSATO SPUMANTE BRUT · FROM ORGANIC GRAPES



Sangiovese in pale pink, with a lively sparkle.

A very pale sparkling rosé from early-harvested Sangiovese: the lively perlage and crisp acidity keep the aromas fresh and the fruit crunchy.

TASTING PROFILE

Brilliant pale pink. Fine and delicate, with wild strawberries, citrus fruits and rose petals. Fresh and gentle on the palate, harmonious, with a finish of currants and almonds.

GRAPE	Sangiovese
ORIGIN	Vinci, Tuscany
HARVEST	Manual
METHOD	Charmat
VINIFICATION	Cold maceration at 5 °C; stainless steel at 12–16 °C; second fermentation in autoclave, bottled after 60 days
AGING	3 months in bottle
SIZE	750 ml

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ORGANIC GRAPES · HAND HARVESTED
ESTATE WINES FROM VINCI, TUSCANY