DIANELLA
CONTI PASSERIN D'ENTRÈVES

VINCI · TUSCANY · ITALY

Sereno e Nuvole
2024

VERMENTINO · BIANCO TOSCANA IGT · ORGANIC



Freshness shaped by an ancient sea.

Grown on Pliocene soils rich in fossil shells, Dianella's Vermentino is defined by freshness, savoury tension and a clear mineral character.

TASTING PROFILE

White flowers, mandarin, lime, passion fruit and white peach. Fresh and mineral, with balanced acidity, structure and a clean savoury finish.

GRAPE	Vermentino
ORIGIN	Vinci, Tuscany
HARVEST	Manual
VINIFICATION	Stainless steel at 12–16 °C for 25–30 days
AGING	3 months in stainless steel
SIZE	750 ml

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ORGANIC FARMING · HAND HARVESTED
ESTATE WINES FROM VINCI, TUSCANY