



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## **DOLCI RICORDI 2019 VENDEMMIA TARDIVA**

Late harvest of Malvasia Lunga del Chianti, a soft and enveloping wine whose sugar content is perfectly supported and balanced by the strong acidity.

### **PRODUCTION AREA**

VINCI - TUSCANY

### **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**

Golden yellow color with amber reflections. The nose is intense with aromas of candied apricot, fig and dates on an ethereal background of dried fruit and sweet spices. In the mouth it is soft and enveloping thanks to its perfectly balanced sugar content and supported by excellent acidity. Good structure and long and a complex finish.

### **GRAPE VARIETY**

Malvasia Lunga del Chianti with a loose bunch is the grape variety ideal for drying.

### **HARVEST METHOD**

Manual

### **VINIFICATION**

The fermentation takes place in kegs, the sweet must ferments slowly in order to not disperse any of its fresh, sweet and fruity notes.

### **AGING**

Typical small barrel (caratelli)

### **SIZE**

500 ml

