



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

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## **DOLCI RICORDI 2020 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**

The meteorological trend in 2020 was characterized by scarce rains in the first winter months. The vines began to sprout at the end of March in the middle of cold days with temperatures sometimes below zero degrees. Flowering began between 20th and 25th of May depending on the variety, with a regular course favored by an ideal climate characterized by hot, dry and slightly windy days. As a consequence, an excellent fruit set was noted which led to a good architecture of the bunches, characterized by a beautiful elongation and branching of the rachis. The only rains occurred in June. The veraison on Sangiovese began slightly earlier than in recent years. The heat of August limited the presence of harmful insects. Water stress phenomena were highlighted due to the dry climate and very high temperatures. The harvest of the white varieties of the sparkling wine bases began in the second half of August, the first week of September for the Vermentino and in the middle of the month the Sangiovese, Colorino and finally Cabernet Sauvignon grapes. A production of 15% less than the previous year, an excellent vintage from a qualitative point of view.

### **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

