



DIANELLA

CONTI PASSERIN D'ENTRÈVES

DOLCI RICORDI 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 climatic trend in 2018 tended to be more humid than the previous years with excellent summer temperatures and a dry climate during the harvest. The good water reserves of the soil have regulated the regular and balanced maturation of the plants. The high quality of the grapes and the dry climate of September and October were ideal for withering.

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.

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

In kegs.

SIZE

500 ml.

