



DIANELLA

CONTI PASSERIN D'ENTRÈVES

LE VEGLIE DI NERI 2017 **ROSSO TOSCANA IGT**

A balanced, soft and elegant wine in which the Sangiovese Dianella blends with the richness and aromas of the Cabernet Sauvignon. An ideal wine for aperitif and in all combinations with seasoned cheeses and meats.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The 2017 vintage will be remembered as one of the most anomalous of this century. Winter has been quite harsh. In March, a first anomalous heat wave caused the early budding of the plants which suffered a lot of damage following the April frost wave which caused the desiccation of some shoots, decreasing the production load. After the freeze, there were only a few thunderstorm rains in May and an African anticyclone until mid-August with rare rains and record temperatures, especially in late July. The vineyards responded in an excellent way: very few burns and withering, almost all the plots continued (albeit with great difficulty) to ripen the bunches. Fortunately, since mid-August temperatures have returned to normal and some rains have reinvigorated the vineyards and olive groves. Both the harvest and the olive harvest were brought forward by about 15 days compared to the average of the previous years with a production loss of around 20%.

TASTING NOTES

Dark ruby red color. On the nose floral notes well blended with aromas of red fruit and an intriguing balsamic. Decisive and penetrating, in the mouth it is enveloping and highly drinkable with soft and balanced tannins with a pleasant freshness. Persistent finish with a rich fruity aftertaste.

GRAPES VARIETY

Sangiovese 85% and Cabernet Sauvignon 15%

VINIFICATION

In stainless steel at a controlled temperature of 24°C - 27°C with maceration on the skins for 15-20 days for Sangiovese and of over 20 days for Cabernet Sauvignon.

AGING

In cement tanks for Sangiovese and 8-10 months in French oak barrels, mainly second passage, for Cabernet Sauvignon, followed by 6 months in bottle.

SIZE

750 ml.

