



DIANELLA

CONTI PASSERIN D'ENTRÈVES

ORPICCHIO 2016 BIANCO TOSCANA IGT

A white wine of an ancient grape variety in purity, aged in wood it has an unique and elegant style and precise DNA. A project that was started in 2009 following the selection of an old biotype of Trebbiano discovered in the estate.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in January. It was rainy. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set and this together with two hailstorms at the end of May reduced per-plant growth. That was good for the Sangiovese. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

TASTING NOTES

Intense straw yellow color. The nose has intense musky notes that blend well with notes of ripe fruit, apricot and peach. Sour and extremely pleasant. In the mouth it is elegant, sapid, persistent, mineral and WELL balanced.

GRAPE VARIETIES

Orpicchio

VINIFICATION

Cold maceration at 5°C for few hours without oxygen. Fermentation in stainless steel at 12°C -16°C (53.6°-60.8°F) for 30 days.

AGING

In French oak tonneau for 12 months and then 6 months in bottle.

SIZE

750 ml.

