



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## IL MATTO DELLE GIUNCAIE 2020 ROSSO TOSCANA IGT

Il Matto comes from the selection of the best Sangiovese grapes from the Buontempi vineyard. It stands out for its complex structure and modern elegance. A pure Sangiovese capable of enhancing and celebrating the essence of this grape variety - the essence of the Diabella terroir.

### 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

Intense ruby red color tending to garnet. The nose offers a floral bouquet of melted violets with notes of black fruit, dark cherry, tobacco and licorice. In the mouth it is full and vigorous with a dense and velvety tannic structure. An intense structure but with an elegant body.

### GRAPE VARIETY

Sangiovese.

### HARVEST AND WINEMAKING

Harvesting and selection of the best grapes in the vineyard by hand. Transport to the winery in 200-kg bins. The grapes are destemmed and transferred by gravity into 100-hl stainless steel open tanks and then inoculated with selected yeasts. Fermentation temperature 24-27°C with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

### AGING

18 months in 500-litre tonneau and barriques of which 30% new and 70% second passage.

### BOTTLING

May 09<sup>th</sup>, 2017.

### SIZE

750 ml. - 1500 ml.

