



DIANELLA

CONTI PASSERIN D'ENTRÈVES

IL MATTO DELLE GIUNCAIE 2013 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 2013 climatic trend was characterized by abundant winter and spring rainfall. The soil remained soaked with water throughout the winter, ensuring a good water reserve. Spring began as soon as the rains ended with high daily averages. The soils rich in water, high temperatures, solar radiation allowed the clusters to form uniformly. Summer was characterized by average high temperatures during the day, but low enough at night which allowed the grapes to ripen perfectly both from a technological and polyphenolic point of view. The harvest began at the end of August for the whites. The Sangiovese was harvested from mid-September. Quality harvest for both whites and reds, with healthy and perfectly ripe grapes with a good aromatic heritage.

TASTING NOTES

Intense ruby red color with garnet hues. Intense nose of a floral bouquet of melted violet with notes of ripe red and black fruit, sweet spices together with tobacco and licorice complete the frame. In the mouth it is full and vigorous with a dense and velvety tannic structure. A complex wine with a nice acidity but above all balanced and elegant.

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 08th, 2015.

SIZE

750 ml.

