



DIANELLA

CONTI PASSERIN D'ENTRÈVES

IL MATTO DELLE GIUNCAIE 2015 **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 climatic trend was characterized by a winter and an early spring with abundant rainfall that allowed the accumulation of important water reserves. April / May fluctuating while from June to August high temperatures were recorded well above the seasonal average with a strong lack of rain. From a health point of view, the vineyards did not show plant diseases. The physiology of the plant, compared to 2014, showed more sparse clusters with slightly smaller berries, due to a rather fluctuating vegetative cycle. After a budding in the seasonal average there was in fact an advance of veraison of about ten days. The harvest of the early white grapes began between the second and third decade of August. For the harvest of the grapes for the Chianti production, the second decade of September is expected. Qualitatively it is to be considered an excellent vintage with peaks of excellence.

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 09th, 2017.

SIZE

750 ml. - 1500 ml.

