



DIANELLA

CONTI PASSERIN D'ENTRÈVES

IL MATTO DELLE GIUNCAIE 2019 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

Growing season 2019 was atypical. The autumn featured mild temperatures and low rain. Winter started off quite mild as well, then in January came on with temperatures below zero. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. However, grape flowering in the vineyards was regular. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, interspersed occasionally by short and intense rains. These latter never led to issues in either the fruit set or the subsequent ripening of the grape clusters. The ripening began regularly at the beginning of August. The harvest then began in the end of August and the grapes were healthy and perfectly ripe.

TASTING NOTES

Intense ruby red color. The nose offers a floral bouquet of fused violet with notes of 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 beautiful acidity, especially 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.

SIZE

375 ml. - 750 ml. - 1500 ml. - 3000 ml. - 5000 ml.

