



DIANELLA

CONTI PASSERIN D'ENTRÈVES



IL MATTO DELLE GIUNCAIE 2021 ROSSO TOSCANA IGT ORGANIC

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 Dianella terroir.

FARMING METHOD ORGANIC

PRODUCTION AREA VINCI - TUSCANY

GROWING SEASON

The weather trend of 2021 was characterized by a particularly rainy winter that provided an excellent starting water supply. The first Sangiovese buds appeared between the end of March and the beginning of April with a slight delay compared to the 2020 vintage; from the second half of April, a sudden drop in temperatures with intense frost phenomena created problems especially for the red grapes. From the month of May, with the arrival of the heat, the vine reacted with a beautiful development of the buds and an excellent flowering, in a dry climate. The presence of important winter water reserves postponed possible water stress to the second half of July, allowing good growth of the grapes and therefore respecting our harvest times. The harvest of the Sangiovese took place in the middle of September. A seasonal production of 15% less than the previous year but excellent for the quality of the grapes, with a good aromatic profile and an excellent polyphenolic concentration.

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 METHOD Manual

WINEMAKING AND VINIFICATION

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.

MALOLACTIC FERMENTATION In concrete vats

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

BOTTLING May 2018

SIZE 750 ml

