



DIANELLA

CONTI PASSERIN D'ENTRÈVES



IL MATTO DELLE GIUNCAIE 2022

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 year 2022 had a particularly rainfall-free winter characterized by long periods of high pressure and significant temperature fluctuations. The vines sprouted 10 days later than in past years and then grew with great vigor aided by temperatures that have risen above average since May. The spring months were very dry and even the dry summer weather led to moderate berry growth with localized water stress phenomena. The rains that fell starting in mid-August allowed the plants to accelerate the physiological processes slowed down due to the drought and bring forward the ripening that arrived a few days earlier than last year. Few rains before the harvest brought a good harvest, and in early September the white grape harvest was practically over and the red grapes began to be picked. Sangiovese benefited from the warm days and rainfall to complete its ripening. The 2022 harvest yielded perfectly healthy grapes with higher-than-average sugar content in recent years and acidities in line with past years. The small size of the berries and the concentration achieved during the summer months gave us harvests suited for the production of red wines with structure and long aging.

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 2024

SIZE

750 ml

