



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

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## LE VEGLIE DI NERI 2021 ROSSO TOSCANA IGT

A balanced, soft and elegant wine in which the Sangiovese Dianella blends with the richness and aromas of the Cabernet Sauvignon. An ideal wine for aperitif and in all combinations with seasoned cheeses and meats.

### PRODUCTION AREA

VINCI – TUSCANY

### GROWING SEASON

The meteorological trend of 2021 was characterized by a particularly rainy winter which gave an excellent starting water supply. The first Sangiovese sprouts appeared between late March and early April with a slight delay compared to the 2020 vintage; from the second half of April, a sharp drop in temperatures with intense frost phenomena created problems especially for the red grapes and therefore primarily for Sangiovese, which then only partially reacted by producing new buds and moderate growth at the start of the season. From the month of May, with the arrival of heat, the vine reacted with a beautiful development of the shoots and an excellent flowering, in a tendentially dry climate. The presence of important winter water reserves has postponed possible water stress to the second half of July, allowing a good growth of the grapes and therefore respecting our harvest times. The harvest of the white varieties of the sparkling wine bases began in the second half of August, the first week of September for Vermentino and in the middle of the month the Sangiovese, Colorino and finally Cabernet Sauvignon grapes. A production of 15% less than the previous year, an excellent vintage from a qualitative point of view with a good aromatic complement and an excellent polyphenolic concentration

### TASTING NOTES

Dark ruby red color. On the nose floral notes well blended with aromas of red fruit and an intriguing balsamic. Decisive and penetrating, in the mouth it is enveloping and highly drinkable with soft and balanced tannins with a pleasant freshness. Persistent finish with a rich fruity aftertaste.

### GRAPES VARIETY

Sangiovese and Cabernet Sauvignon

### VINIFICATION

In stainless steel at a controlled temperature of 24°C - 27°C with maceration on the skins for 15-20 days for Sangiovese and of over 20 days for Cabernet Sauvignon.

### AGING

In cement tanks for Sangiovese and 8-10 months in French oak barrels, mainly second passage, for Cabernet Sauvignon, followed by 6 months in bottle.

### SIZE

750 ml.

