



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## MARIAVITTORIA & OTTAVIA 2022 SANGIOVESE ROSATO BRUT

Sparkling Sangiovese rosé, very pale colour, the lively perlage and the acid note enhance the freshness of the aromas and the crunchiness of the early harvested grapes.

### 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

Brilliant fair pink color. The nose has a fine and delicate profile, fragrant with notes reminiscent of wild strawberries citrus fruits and rose petals. In the mouth it is fresh and gentle. Delicate and harmonious with a finish of currants and almonds.

### GRAPE VARIETIES

Sangiovese

### FERMENTATION TEMPERATURE

Cold maceration at 5°C for few hours. Fermentation in stainless steel at 12°C-16°C. The wine is transferred to the autoclave by adding selected sugars and yeasts to start the second fermentation. After 60 days the sparkling wine is bottled.

### AGING

3 months in bottle.

### SIZE

750 ml.

