



DIANELLA

CONTI PASSERIN D'ENTRÈVES

MARIAVITTORIA&OTTAVIA 2019 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

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

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.

