



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## MARIAVITTORIA&OTTAVIA 2021 VERMENTINO BRUT

Sparkling Vermentino, 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 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

Brilliant straw color. The nose has a fine and delicate profile, fragrant with notes reminiscent of berries, 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

Vermentino

### 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

6 months in bottle.

### SIZE

750 ml.

