



DIANELLA

CONTI PASSERIN D'ENTRÈVES

MARIAVITTORIA&OTTAVIA 2019 ORGANIC ANCESTRAL ROSE

Sangiovese rosè "sur lie" with a subtle and persistent perlage. It has a complex and intriguing aromatic profile with fermented, fruity and bread crust notes wrapped in an elegant spice.

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

Soft pink color. The nose has an aromatic, complex and intriguing profile, with fruity fermentative notes. Peach, citrus and bread crust wrapped in an elegant spiciness. In the mouth it is decidedly fresh and mineral, with good acidity and a surprising length.

GRAPES VARIETY

Sangiovese.

VINIFICATION

Stainless steel 12°C -16°C.

AGING

One year in bottle.

SIZE

750 ml.

