



DIANELLA

CONTI PASSERIN D'ENTRÈVES



MARIA VITTORIA & OTTAVIA 2024

ROSATO ANCESTRAL ORGANIC

Sangiovese rosé "sur lies" 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.

FARMING METHOD

ORGANIC

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The 2024 wine season was characterized by a very long and variable growing season. The months of April, May and part of June were particularly rainy and cold, while heat and severe drought characterized the second half of June, July and August. September and October were cool and rainy again. The vineyards required protection first from fungal diseases that attack bunches and leaves, then from the heat that stresses the plants and at the end, at harvest time, from bunch rot. Agronomic practices such as targeted soil cultivation, green management of the canopy, selective leaf removal and thinning were therefore essential for bringing the grapes to the cellar and improving their quality. The wines produced in this year are characterized by the exceptional varietal aromas, the freshness, salinity and acidic complexity that guarantee their long-lasting quality.

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.

GRAPE VARIETY

Sangiovese

HARVEST METHOD

Manual

VINIFICATION

Stainless steel 12°C - 16°C.

AGING

One year in bottle.

SIZE

750 ml

