



DIANELLA

CONTI PASSERIN D'ENTRÈVES

MARIA VITTORIA & OTTAVIA SANGIOVESE 2025

SANGIOVESE ROSATO SPUMANTE BRUT

Sparkling Sangiovese rosé, very pale color, 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 2025 wine vintage in the Chianti Montalbano district was characterized by a regular, balanced growth cycle and excellent sanitary conditions. While there was a physiological drop in yields, this ultimately enhanced the concentration and overall quality of the grapes. Following a mild winter, spring brought cool yet steady weather, allowing for a progressive flowering and perfect fruit set without any phytosanitary concerns. The summer experienced high peak temperatures, but evenly distributed rainfall prevented any prolonged water stress for the vines. The sharp temperature diurnal shifts between day and night, starting in the second half of August and continuing throughout September, proved fundamental. This thermal contrast fostered extraordinary phenolic ripeness and the accumulation of a rich, variety-specific aromatic profile. Meticulous agronomic practices-such as canopy management and careful cluster selection-ensured that healthy, crisp grapes reached the cellar. The wines from this vintage show exceptional promise: the whites stand out for their clean aromatic profile and superb freshness, while the reds and rosés feature silky tannins, structural balance, and a vibrant acidity that guarantees outstanding longevity.

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 VARIETY

Sangiovese

HARVEST METHOD

Manual

VINIFICATION

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

