



DIANELLA

CONTI PASSERIN D'ENTRÈVES

ORPICCHIO 2020 BIANCO TOSCANA IGT

A white wine of an ancient grape variety in purity, aged in wood it has an unique and elegant style and precise DNA. A project that was started in 2009 following the selection of an old biotype of Trebbiano discovered in the estate.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The meteorological trend in 2020 was characterized by scarce rains in the first winter months. The vines began to sprout at the end of March in the middle of cold days with temperatures sometimes below zero degrees. Flowering began between 20th and 25th of May depending on the variety, with a regular course favored by an ideal climate characterized by hot, dry and slightly windy days. As a consequence, an excellent fruit set was noted which led to a good architecture of the bunches, characterized by a beautiful elongation and branching of the rachis. The only rains occurred in June. The veraison on Sangiovese began slightly earlier than in recent years. The heat of August limited the presence of harmful insects. Water stress phenomena were highlighted due to the dry climate and very high temperatures. The harvest of the white varieties of the sparkling wine bases began in the second half of August, the first week of September for the 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.

TASTING NOTES

Intense straw yellow color. The nose has intense musky notes that blend well with notes of ripe fruit, apricot and peach. Sour and extremely pleasant. In the mouth it is elegant, sapid, persistent, mineral and WELL balanced.

GRAPE VARIETIES

Orpicchio

VINIFICATION

Cold maceration at 5°C for few hours without oxygen. Fermentation in stainless steel at 12°C -16°C (53.6°-60.8°F) for 30 days.

AGING

In French oak tonneau for 12 months and then 6 months in bottle.

SIZE

750 ml.

