



DIANELLA

CONTI PASSERIN D'ENTRÈVES

ORPICCHIO 2019 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

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

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.

