



DIANELLA

CONTI PASSERIN D'ENTRÈVES



ORPICCHIO 2021 BIANCO TOSCANA IGT ORGANIC

A white wine of an ancient grape variety in purity, aged in wood it has a 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.

FARMING METHOD
ORGANIC

PRODUCTION AREA
VINCI – TUSCANY

GROWING SEASON

The weather trend of 2021 was characterized by a particularly rainy winter that provided an excellent starting water supply. The first Sangiovese buds appeared between the end of March and the beginning of April with a slight delay compared to the 2020 vintage; from the second half of April, a sudden drop in temperatures with intense frost phenomena created problems especially for the red grapes. From the month of May, with the arrival of the heat, the vine reacted with a beautiful development of the buds and an excellent flowering, in a dry climate. The presence of important winter water reserves postponed possible water stress to the second half of July, allowing good growth of the grapes and therefore respecting our harvest times. The Orpicchio, planted in the deep alluvial soils of the valley floor, has not been affected too much by the drought, giving an excellent varietal expression in this year. A seasonal production of 15% less than the previous year but excellent for the quality of the grapes, with a good aromatic profile and an excellent polyphenolic concentration.a.

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 VARIETY
Orpicchio

HARVEST METHOD
Manual

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

