



DIANELLA

CONTI PASSERIN D'ENTRÈVES

ORPICCHIO 2018 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

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period during the harvest. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The quality of the grapes was of a very high standard, which leads us to hope for a high quality wine.

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.

