



DIANELLA

CONTI PASSERIN D'ENTRÈVES

LE VEGLIE DI NERI 2022 ROSSO TOSCANA IGT

A balanced, soft and elegant wine in which the Sangiovese Dianella blends with the richness and aromas of the Cabernet Sauvignon. An ideal wine for aperitif and in all combinations with seasoned cheeses and meats.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The year 2022 had a particularly rainfall-free winter characterized by long periods of high pressure and significant temperature fluctuations. The vines sprouted 10 days later than in past years and then grew with great vigor aided by temperatures that have risen above average since May. The spring months were very dry and even the dry summer weather led to moderate berry growth with localized water stress phenomena. The rains that fell starting in mid-August allowed the plants to accelerate the physiological processes slowed down due to the drought and bring forward the ripening that arrived a few days earlier than last year. Few rains before the harvest brought a good harvest, and in early September the white grape harvest was practically over and the red grapes began to be picked. Sangiovese benefited from the warm days and rainfall to complete its ripening. The 2022 harvest yielded perfectly healthy grapes with higher than average sugar content in recent years and acidities in line with past years. The small size of the berries and the concentration achieved during the summer months gave us harvests suited for the production of red wines with structure and long aging.

TASTING NOTES

Dark ruby red color. On the nose floral notes well blended with aromas of red fruit and an intriguing balsamic. Decisive and penetrating, in the mouth it is enveloping and highly drinkable with soft and balanced tannins with a pleasant freshness. Persistent finish with a rich fruity aftertaste.

GRAPES VARIETY

Sangiovese and Cabernet Sauvignon

VINIFICATION

In stainless steel at a controlled temperature of 24°C - 27°C with maceration on the skins for 15-20 days for Sangiovese and of over 20 days for Cabernet Sauvignon.

AGING

In cement tanks for Sangiovese and 8-10 months in French oak barrels, mainly second passage, for Cabernet Sauvignon, followed by 6 months in bottle.

SIZE

750 ml.

