



DIANELLA

CONTI PASSERIN D'ENTRÈVES

SERENO E NUVOLE 2023 BIANCO TOSCANA IGT ORGANIC

Vermentino Dianella comes from a Pliocene soil rich in fossils shells. A fresh and savoury typological wine with a marked minerality.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The 2023 vintage was complex: the risk of spring frost was followed, from mid-April to May, by particularly intense rains with downy mildew problems. The end of the season was dry without aggravating the water stress for the plants, thanks to the water previously accumulated in the underground. Despite the meteorological difficulties encountered in the spring phase, the vintage 2023 is characterized by beautiful phenolic ripeness, contained alcohol content and wonderful aromas

TASTING NOTES

Pale straw yellow colour. On the nose pleasant aromas of white flowers with hints of mandarin, lime, passion fruit and white peach. In the mouth fresh and mineral with a good balance between acidity and structure. Elegant and pleasantly sapid finish.

GRAPE VARIETY

Vermentino.

FERMENTATION TEMPERATURE

In stainless steel at controlled temperature of 12°C – 16°C (53.6° - 60.8°F) for 25/30 days.

AGING

3 months in stainless steel vats.

SIZE

750 ml.

