



DIANELLA

CONTI PASSERIN D'ENTRÈVES



DIANELLA VERMENTINO TOSCANO 2024

BIANCO TOSCANA IGT ORGANIC

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

FARMING METHOD

ORGANIC

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The 2024 wine season was characterized by a very long and variable growing season. The months of April, May and part of June were particularly rainy and cold, while heat and severe drought characterized the second half of June, July and August. September and October were cool and rainy again. The vineyards required protection first from fungi that attack bunches and leaves, then from the heat that stresses the plants and finally, at harvest time, from bunch rot. Agronomic practices such as targeted soil cultivation, green management of the canopy, selective leaf removal and thinning were therefore essential for bringing the grapes to the cellar and improving their quality. The wines produced in this year are characterized by: the whites for their exceptional varietal aromas, the reds and the rosé stand out not only for their intense olfactory notes but also for their freshness, salinity and acidic complexity that guarantee their long-lasting quality.

TASTING NOTES

Pale straw yellow color. 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

HARVEST METHOD

Manual

VINIFICATION

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

