



DIANELLA

CONTI PASSERIN D'ENTRÈVES



DIANELLA VERMENTINO TOSCANO 2025 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 2025 wine vintage in the Chianti Montalbano district was characterized by a regular, balanced growth cycle and excellent sanitary conditions. While there was a physiological drop in yields, this ultimately enhanced the concentration and overall quality of the grapes. Following a mild winter, spring brought cool yet steady weather, allowing for a progressive flowering and perfect fruit set without any phytosanitary concerns. The summer experienced high peak temperatures, but evenly distributed rainfall prevented any prolonged water stress for the vines.

The sharp temperature diurnal shifts between day and night, starting in the second half of August and continuing throughout September, proved fundamental. This thermal contrast fostered extraordinary phenolic ripeness and the accumulation of a rich, variety-specific aromatic profile. Meticulous agronomic practices-such as canopy management and careful cluster selection-ensured that healthy, crisp grapes reached the cellar. The wines from this vintage show exceptional promise: the whites stand out for their clean aromatic profile and superb freshness, while the reds and rosés feature silky tannins, structural balance, and a vibrant acidity that guarantees outstanding longevity.

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

