



DIANELLA

CONTI PASSERIN D'ENTRÈVES

SERENO E NUVOLE 2021 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.

PRODUCTION AREA

VINCI - TUSCANY

GROWING SEASON

The meteorological trend of 2021 was characterized by a particularly rainy winter which gave an excellent starting water supply. The first Sangiovese sprouts appeared between late March and early April with a slight delay compared to the 2020 vintage; from the second half of April, a sharp drop in temperatures with intense frost phenomena created problems especially for the red grapes and therefore primarily for Sangiovese, which then only partially reacted by producing new buds and moderate growth at the start of the season. From the month of May, with the arrival of heat, the vine reacted with a beautiful development of the shoots and an excellent flowering, in a tendentially dry climate. The presence of important winter water reserves has postponed possible water stress to the second half of July, allowing a good growth of the grapes and therefore respecting our harvest times. The harvest of the white varieties of the sparkling wine bases began in the second half of August, the first week of September for Vermentino and in the middle of the month the Sangiovese, Colorino and finally Cabernet Sauvignon grapes. A production of 15% less than the previous year, an excellent vintage from a qualitative point of view with a good aromatic complement and an excellent polyphenolic concentration

TASTING NOTES

Pale straw yellow color. On the nose pleasant aromas of white flowers with hints of citrus and aromatic herbs. In the mouth fresh and mineral with a good balance between acidity and structure. Elegant and pleasantly savory 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.

