



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## CHIANTI DIANELLA RISERVA 2017 CHIANTI DOCG

A noble, soft and balanced wine of great power with a strong taste, capable of enhancing the most difficult palates. Refined and elegant, it perfectly matches the dishes of the highest tradition of Tuscan and Italian cuisine.

### PRODUCTION AREA

CHIANTI

### GROWING SEASON

The 2017 vintage will be remembered as one of the most anomalous of this century. Winter has been quite harsh. In March, a first anomalous heat wave caused the early budding of the plants which suffered a lot of damage following the April frost wave which caused the desiccation of some shoots, decreasing the production load. After the freeze, there were only a few thunderstorm rains in May and an African anticyclone until mid-August with rare rains and record temperatures, especially in late July. The vineyards responded in an excellent way: very few burns and withering, almost all the plots continued (albeit with great difficulty) to ripen the bunches. Fortunately, since mid-August temperatures have returned to normal and some rains have reinvigorated the vineyards and olive groves. Both the harvest and the olive harvest were brought forward by about 15 days compared to the average of the previous years with a production loss of around 20%.

### TASTING NOTES

Intense ruby red color. Complex nose with aromas of violet, blackberry and ripe red fruits on a spicy and elegantly balsamic finish. In the mouth it is refined with structured and velvety tannins. Long finish with a pleasant return of sweet spices and eucalyptus.

### GRAPE VARIETIES

Sangiovese 95% and Colorino 5%.

### FERMENTATION

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 20-25 days of skins contact.

### AGING

18 months in large casks and 8 months in bottle.

### BOTTLING

May 7<sup>th</sup>, 2019.

### SIZE

750 ml. - 1500 ml.

