



# DIANELLA

CONTI PASSERIN D'ENTRÈVES

## IL MATTO DELLE GIUNCAIE 2017 ROSSO TOSCANA IGT

Il Matto comes from the selection of the best Sangiovese grapes from the Buontempi vineyard. It stands out for its complex structure and modern elegance. A pure Sangiovese capable of enhancing and celebrating the essence of this grape variety - the essence of the Diabella terroir.

### PRODUCTION AREA

VINCI - TUSCANY

### 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. The nose offers a floral bouquet of fused violet with notes of red and black fruit, sweet spices together with tobacco and licorice complete the frame. In the mouth it is full and vigorous with a dense and velvety tannic structure. A complex wine with a beautiful acidity, especially balanced and elegant.

### GRAPE VARIETY

Sangiovese.

### HARVEST AND WINEMAKING

Harvesting and selection of the best grapes in the vineyard by hand. Transport to the winery in 200-kg bins. The grapes are destemmed and transferred by gravity into 100-hl stainless steel open tanks and then inoculated with selected yeasts. Fermentation temperature 24-27°C with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

### AGING

18 months in 500-litre tonneau and barriques of which 30% new and 70% second passage.

### BOTTLING

May 08<sup>th</sup>, 2019.

### SIZE

375 ml. - 750 ml. - 1500 ml. - 3000 ml. - 5000 ml.

