



DIANELLA

CONTI PASSERIN D'ENTRÈVES

LE VEGLIE DI NERI 2019 **ROSSO TOSCANA IGT ORGANIC**

A balanced, soft and elegant wine in which the Sangiovese Dianella blends with the richness and aromas of the Cabernet Sauvignon. An ideal wine for aperitif and in all combinations with seasoned cheeses and meats.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

Growing season 2019 was atypical. The autumn featured mild temperatures and low rain. Winter started off quite mild as well, then in January came on with temperatures below zero. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. However, grape flowering in the vineyards was regular. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, interspersed occasionally by short and intense rains. These latter never led to issues in either the fruit set or the subsequent ripening of the grape clusters. The ripening began regularly at the beginning of August. The harvest then began in the end of August and the grapes were healthy and perfectly ripe.

TASTING NOTES

Dark ruby red color. On the nose floral notes well blended with aromas of red fruit and an intriguing balsamic. Decisive and penetrating, in the mouth it is enveloping and highly drinkable with soft and balanced tannins with a pleasant freshness. Persistent finish with a rich fruity aftertaste.

GRAPES VARIETY

Sangiovese and Cabernet Sauvignon

VINIFICATION

In stainless steel at a controlled temperature of 24°C - 27°C with maceration on the skins for 15-20 days for Sangiovese and of over 20 days for Cabernet Sauvignon.

AGING

In cement tanks for Sangiovese and 8-10 months in French oak barrels, mainly second passage, for Cabernet Sauvignon, followed by 6 months in bottle.

SIZE

750 ml.

