



DIANELLA

CONTI PASSERIN D'ENTRÈVES

MARIAVITTORIA&OTTAVIA 2020 SANGIOVESE ROSATO BRUT

Sparkling Sangiovese rosé, very pale colour, the lively perlage and the acid note enhance the freshness of the aromas and the crunchiness of the early harvested grapes.

PRODUCTION AREA

VINCI – TUSCANY

GROWING SEASON

The meteorological trend in 2020 was characterized by scarce rains in the first winter months. The vines began to sprout at the end of March in the middle of cold days with temperatures sometimes below zero degrees. Flowering began between 20th and 25th of May depending on the variety, with a regular course favored by an ideal climate characterized by hot, dry and slightly windy days. As a consequence, an excellent fruit set was noted which led to a good architecture of the bunches, characterized by a beautiful elongation and branching of the rachis.

The only rains occurred in June. The veraison on Sangiovese began slightly earlier than in recent years. The heat of August limited the presence of harmful insects. Water stress phenomena were highlighted due to the dry climate and very high temperatures. The harvest of the white varieties of the sparkling wine bases began in the second half of August, the first week of September for the 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.

TASTING NOTES

Brilliant fair pink color. The nose has a fine and delicate profile, fragrant with notes reminiscent of wild strawberries citrus fruits and rose petals. In the mouth it is fresh and gentle. Delicate and harmonious with a finish of currants and almonds.

GRAPE VARIETIES

Sangiovese

FERMENTATION TEMPERATURE

Cold maceration at 5°C for few hours. Fermentation in stainless steel at 12°C-16°C. The wine is transferred to the autoclave by adding selected sugars and yeasts to start the second fermentation. After 60 days the sparkling wine is bottled.

AGING

3 months in bottle.

SIZE

750 ml.

