



DIANELLA

CONTI PASSERIN D'ENTRÈVES

SERENO E NUVOLE 2020 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 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

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.

