



DIANELLA

CONTI PASSERIN D'ENTRÈVES

IL MATTO DELLE GIUNCAIE 2016 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 Dianella terroir.

PRODUCTION AREA

VINCI - TUSCANY

GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in January. It was rainy. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set and this together with two hailstorms at the end of May reduced per-plant growth. That was good for the Sangiovese. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

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 08th, 2019.

SIZE

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



CAMPAGNA FINANZIATA CONSEGUITA CON IL REGOLAMENTO (UE) N. 1308/2013