

# DIANELLA

## Chianti DOCG

WINEENTHUSIAST  
vote: 87



Chianti is the story of Diannella. The first wine to have been produced. Its tradition is lost of time and it was served at the Quirinale Palace during Gronchi presidency. The grapes are the typical blend of chianti with Sangiovese and Colorino and the style is deliberately traditional. Full body and fruity but at the same time well balanced and round, is the ideal wine for every season and occasion. Excellent with soups, salami and red meat, can express its personality in different combinations and enhance many recipes. It can be served fresh at 14/16° on complex fish dishes like fish soup and codfish.

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**Harvest:** manual harvesting and grape selection.

**Vinification:** in stainless steel tanks with controlled temperature fermentation. The duration of maceration on the skins is 8 - 15 days. The malolactic fermentation takes place in cement.

**Aging:** in cement e subsequently refined in the bottle..

**Colour:** ruby red with purple highlights.

**Bouquet:** fresh violet and red crispy fruity notes, firm and deep.

**Taste:** it is smooth and fine with sweet tannins that makes it easy to drink. Well balanced, a very good expression of traditional and typical wine.

**Size:** 750 ml.