

Dievole,
`Campinovi` Trebbiano 2021
Chianti Classico, Tuscany, Italy

DIEVOLE
DAL 1090



Grape Varieties	100% Trebbiano
Winemaker	Luigi Temperini
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.3g/L
Acidity	5.4g/L
Wine pH	3.26
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

This 600 hectare estate in Chianti Classico has ancient origins. Records of the name Dievole can be found from 1090; it originates from a contraction of 'Dio Vuole' or 'God willing'. In 2012 it was purchased by Alejandro Bulgheroni and a new chapter began. With the help of an expert team lead by Stefano Capurso, Bulgheroni started a big renovation project of the vineyards covering a surface of over 150 hectares at 270 to 420m above sea level, comprising diverse soils of marine origin. After a period of conversion, the vines were all certified organic in 2017 thanks to the work of head agronomist Lorenzo Bernini. Several different areas within the estate have been identified and associated with the right varieties and the appropriate rootstocks. Sangiovese is the most largely planted variety with smaller sections of Canaiolo, Colorino and Trebbiano. Luigi Temperini is in charge of winemaking along with the consultancy of Alberto Antonini.

VINEYARDS

The Trebbiano grapes for this wine are grown in Dievole's Campinovi vineyard, at an altitude of 270-300 meters above sea level. The plot sits near the Arbia river and boasts gravel-rich sandy and silt soils. Vines are between 5 and 20 years old and are trained with the Guyot system.

VINTAGE

The 2021 vintage experienced a relatively consistent seasonal trend. Spring rainfall supported healthy vegetative growth and built up substantial water reserves to sustain the vines through the drier summer months. Summer brought high temperatures, accompanied by steady winds that helped maintain balance in the vineyards. Careful soil management and thoughtful canopy work ensured an ideal balance between photosynthesis, aeration, and bunch shading. This meticulous approach resulted in wines with impressive structure and vibrant aromatic profiles.

VINIFICATION

After picking and pressing, the must was fermented in 75-hectolitre cement vats with natural yeasts, at a controlled maximum temperature of 18°C. The wine was racked into large, untoasted 41-hectolitre French oak barrels, where it remained for 12 months. From the 2019 vintage onwards, the wine also spent time ageing in Tuscan oak and chestnut barrels, bringing further elegance and balance to the final blend. A further 3 months of ageing in bottle occurred prior to release.

TASTING NOTES

Pale straw yellow in colour with golden reflections, this Tuscan Trebbiano is intense and refined on the nose, with nuances of citrus fruits, hay, honey and vanilla. The palate is full-bodied, fresh and elegant, with savoury hints and gentle honeyed notes that lead into a long, generous finish.