

Dievole,
`Campinovi` Trebbiano 2023
Chianti Classico, Tuscany, Italy

DIEVOLE
DAL 1090



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| Grape Varieties | 100% Trebbiano |
| Winemaker | Luigi Temperini |
| Closure | Natural Cork |
| ABV | 12.5% |
| Residual Sugar | 1g/L |
| Acidity | 5.94g/L |
| Wine pH | 3.25 |
| 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 2023 vintage in Tuscany was characterised by a very high level of rainfall which definitely affected the grape harvest. Due to this, careful vineyard management was needed to combat disease and mildew. Despite the fact that there was no rainfall in July and extremely high temperatures, the grapes remained healthy thanks to the water reserves accumulated in the previous months. Overall, yields were reduced but the quality was very good.

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 toasted hazelnut. The palate is full-bodied, fresh and elegant, with savoury hints and gentle honeyed notes that lead into a long, generous finish.