

VINI DA RACCONTARE



www.dianettivini.it

сомрану profile Dianetti Vini

A story of love for the land, vines and wines.

A family dream brought to life by a persevering mother and a visionary son. Because *you don't "reap what you sow" but what you nurture with love.*

Who we are.



LONG-STANDING WINEGROWERS IN VAL MENOCCHIA

My mother Giuliana and I are the Dianettis, winegrowers in Carassai.

We live in the Menocchia valley, in the south of the Marche region, between the Adriatic Sea and the Sibilline Mountains, a ridge of hills where agriculture predominates and the human population is low.

Our work starts in the vineyard, where we pay great attention to the rows of local traditional vines, because we have learnt that only the best grapes can fully express the character of a locality.

Val Menocchia

A MAGIC PLACE

In the heart of the Val Menocchia, a magic place set among beautiful wild hills, lies an amphitheatre of vines blessed by the breeze off the Adriatic and gentle winds from the nearby Monte dell'Ascensione.

The land is edged with woods and streams and the soil is of alluvial origin, an amazingly balanced mixture of sand, silt and limestone with a layer of clay hidden deep down that gives the local wines a characteristic flavour. The valley's microclimate, with its temperature variations, contributes to their aromatic clarity and lively, nervy acidity.

Carassai (AP)

My father did not make wine, though my grandfather did. But things were different then: it was sold in big demijohns. Then I thought, **"These beautiful grapes and this lovely area should be valued, they can't just end up in a big container."** So I began to study, in books and with people. I'm self-taught, really. I'm like a sponge; I think we have to learn for ourselves from the people around us. I have asked for advice from people I know and asked the right questions, I've read and done research and lots of experiments. I am in love with winemaking.

Emanuele Dianetti

Winegrower





Philosophy.



WE EXPRESS OURSELVES THROUGH WINE

Quality and patience are at the heart of our winemaking philosophy.

Quality, because we believe that wine has to combine the desire for an ancestral pleasure and the magic of a satisfiable emotion. Patience, because we believe that nature moves with rhythms that cannot be rushed.

Our artisanal size allows us to control every part of the harvest in person.

working with care in the winery during the delicate phases of fermentation, maturation on the lees and fining in stainless steel and ageing in wood.

Our wines.



Our concept of wine is based on elegance, expressiveness, gentle extraction, depth and dynamic flavour, characters we strive for in the vineyard and by vinifying grapes from individual parcels of land so that we can follow the wine's development.



PICENO

Donett.



Marche IGT Passerina 100% Passerina

Vivacious but not simple, fresh, floral and tasty: a fun wine.



Piceno DOC

Sangiovese, Montepulciano

An expression of our hilly terrain, juicy, bright and easy-drinking.





VIGNAGIULIA

Offida Pecorino DOCG

100% Pecorino

Big but refined, the flavour has substance and a tautness that makes it lively, with a long, slightly salty finish.





VIGNAGIULIA

Offida Rosso DOCG

100% Montepulciano

A very fruity Montepulciano, made using simple, non-invasive techniques designed to release the variety's most elegant characteristics.





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Marche IGT Rosso Grenache

An old vineyard, a project and a dream come together in this prized, unique wine.





Offida Pecorino DOCG 100% Pecorino

A selection from the highest, sandiest part of the oldest Pecorino vineyard. Structured and complex on the nose and palate, with dried fruit, orange peel and sage. Fruity and lively, with a long flavour progression. A great white wine.



NNO II



WINE EXPERIENCE

Wine is not just a drink: it's culture in a bottle.

We put quality before quantity in everything we do, which gives us a strong connection to all the wines we make.

This attachment makes us want to follow them as far along their path as we can go, and what could be better than meeting the people who will drink them?

The Dianetti Wine Experience invites

you to immerse yourself in our history, in the scents and details of the Piceno countryside, following a multisensory route that cleverly mixes the silence of the vineyards with the sounds of streams, rivers and woods; boundless views of the sea, mountains and hills; the intriguing aromas of the wine and the symphony of flavours that greets the palate with every mouthful.





Azienda Agricola Emanuele Dianetti

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