



## AZIENDA AGRICOLA CHIARA CONDELLO

### Romagna Sangiovese Predappio

A promising young talent in Romagna, Chiara Condello tends some 10 acres of Sangiovese grapes in Predappio, a small village in the foothills of the Apennine mountains in central Italy. Here in Romagna—which some experts believe may be the original home of the Sangiovese grape—Chiara started her own project in 2015, farming organically on Predappio's unique spungone soils. This fossil-rich sandstone gives Sangiovese grown on these high-altitude vineyards a luminous, suave and spiced character, redolent of cherry blossom and smoky incense.



CERTIFIED ORGANIC

**WINERY:** Azienda Agricola Chiara Condello

**WINEMAKER:** Chiara Condello

**ESTABLISHED:** 2015

**REGION:** ITALY • Emilia-Romagna • Predappio

**APPELLATION:** Romagna Sangiovese Predappio DOC

**BLEND:** 100% Sangiovese

**VINEYARDS:** Sourced from three, separate estate parcels, all between 450 and 1,050 feet above sea level, facing north/northwest. Soils vary; from a mix of red clay and limestone to *spungone*, a calcareous sandstone from the Pliocene geological period, abundant in chalky marine fossils.

**AGE OF VINES:** 50 years, on average

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks, as well as upright, open-top wooden fermentation tanks. Aged for 12 months in older, 35HL Slavonian oak 'botti.' Refined for three to six months in concrete tanks before bottling.

**TASTING IMPRESSIONS:** Aromas of crushed stones, ripe red cherries, notes of wild herbs, musk and earth. Juicy, medium-bodied and fresh; red cherries and cranberry, refined tannins.

**PAIRING SUGGESTIONS:** *Salumi* and aged sheep's cheese; garlicky tomato-based pasta dishes



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