

# CHIARA CONDELLO

## Chiara Condello - Predappio m.g.a.

Variety: 100% Sangiovese

Parcels: three vineyards planted on different soils: calcareous-clay red soil, calcareous soil rich in *Spungone* rock

Age of the vines: 20-40 years

Plants per ha: 4500- 5500

Growing system: spur cordon

Harvest: manual

Fermentation: carried out by indigenous yeasts

Vinification: in oak cask and stainless steel vats

Maceration: 15-25 days

Ageing: in slavian oak cask for one year



Tasting Notes: Clear, ruby colour. Intense nose, very fruity with blackberries and cherries, complex with hints of violets and rose. Very balanced mouth, silky tannins and beautiful acidity. Long and elegant.