



## AZIENDA AGRICOLA CHIARA CONDELLO

### Romagna Sangiovese Predappio

### Riserva 'Le Lucciole' 2018

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.

**WINERY:** Azienda Agricola Chiara Condello

**WINEMAKER:** Chiara Condello

**ESTABLISHED:** 2015

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

**APPELLATION:** Romagna Sangiovese Predappio DOC

**BLEND:** 100% Sangiovese

**VINEYARDS:** A special selection from a small parcel of vineyard land (approx. two acres) at 750 feet above sea level, facing east. Regional soils here at the foothills of the Apennine mountains are called *spungone*, a calcareous sandstone from the Pliocene geological period, abundant in chalky marine fossils.

**AGE OF VINES:** 20 years, on average

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented on indigenous yeasts in upright, open-top wooden fermentation tanks and tonneaux, without temperature controls. Aged for 24 months in older Slavonian oak 'botti,' then 12 months in bottle.

**TASTING IMPRESSIONS:** Smooth and elegant; cool notes of red cherry fruit and blossom, earth, blond tobacco. Savory minerals and sea salt; tannins are fine-grained, and bright and ripe red fruits saturate the palate

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

**NOTES:** 'Le Lucciole' means "the fireflies."



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