

## ***Panzano in Chianti, Province of Florence***

*Established: 2002*

*Owners: Josephin Cramer and Jarkko Peränen*

*Winemakers: Jarkko Peränen & Vittorio Fiore*

*Production: 27,000 bottles*

*Hectares under vine: 9.7*

*Viticulture: Organic*



Candialle, one of Tuscany's up and coming estates, is located 20km south of Florence along the Via Chiantigiana – the famous route that leads through the hills and vineyards of the Chianti Classico DOCG towards Siena.

Established by Josephin Cramer and Jarkko Peränen, Candialle's vineyards are nestled below the historic village of Panzano in Chianti in the famous Conca d'Oro, the valley of the 'Golden Shell', long considered one of Tuscany's 'grand crus'. The vines here benefit from the valley's mesoclimate and natural wide open spaces. The soil composition, high in Galestro (a marl-like soil) with a small amount of Albarese limestone, is a combination of the regions finest.

Josephin and Jarkko take a holistic approach to their 'agroecosystem', employing environmentally friendly cultivation methods to strictly control yields, essential factors in ensuring the uniqueness of Candialle wines. There are less than ten hectares under vine and they make two Chianti Classicos. This year, 'C', a wine that we had for several vintages, has been replaced by La Misse di Candialle as the second wine of the estate.

### **Chianti Classico DOCG 'La Misse di Candialle'**

La Misse, the little Miss of Candialle, is the second selection wine of the estate. Aged half in old oak (tonneaux) and half in stainless steel, it is fruit forward and juicy with bright red cherry fruit, bottled under Diam cork for Australia.

### **Chianti Classico DOCG 'Candialle'**

This is the flagship expression of Candialle and their best selection of Sangiovese, made as others would a riserva (though not labelled as such). It is aged 18 months in barrique and tonneaux, about half which are new. This is a stylish, concentrated wine with perfumed black cherry fruit, the palate structured and elegant with crunchy acidity and fine tannins.

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