CANDIALLE Tuscany

Panzano in Chianti, Province of Florence

Established: 2002

Owners: Josephin Cramer and Jarkko Peränen

Winemakers: Jarkko Peränen

Production: 37,000 bottles

Hectares under vine: 12

Viticulture: Organic

Vegan Friendly

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 and abundant sunshine. The soil composition, high in Galestro (a marl-like soil) with a small amount of Alberese 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 twelve under vine and they make two Chianti Classico wines.

Chianti Classico DOCG 'La Misse'
La Misse, the little Miss of Candialle, is mostly Sangiovese with small amounts of Malvasia Nera and Canaiolo, fermented and aged in concrete for eighteen months. Fruit forward and juicy with bright red cherry fruit and attractive freshness.

Chianti Classico DOCG
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 fermented in stainless steel and concrete and aged 18 months in barrique (no new wood). This is a stylish, concentrated wine with perfumed black cherry fruit, the palate structured and elegant with crunchy acidity and fine tannins.

Mimas IGT
100% Sangiovese from the same grapes as Chianti Classico, aged exclusively in Clayver – 200 litre ceramic spherical containers – for 15 months. The inaugural wine from 2013 was the first wine in the world to be released that is aged wholly in Clayver. Due to the tiny quantity, Josephin and Jarkko choose to label the wine as IGT. Bottled unfined and unfiltered, there is a real purity to the fruit, all cherry scented with liquorice and Tuscan herbs, the palate almost crunchy with refreshing acidity and fine tannins.