

CANDIALLE – MIMAS

Tuscany



APPELLATION: IGT Toscana

BLEND: Sangiovese

WINEMAKER: Josephin & Jarkko Peränen

VINEYARD: _____

The vineyard is located south of Panzano in the heart of the Conca d'Oro – the Golden Bowl - in Chianti Classico. The vines grow predominantly on galestro soil, a marl-like soil high in limestone, at altitudes ranging from 300-400 metres. The vines are trained to the albarellino bush vine system, which allows for very high-density plantings and naturally low yields per vine.

VITICULTURE: _____

Viticulture is organic. Josephin and Jarkko own two Scottish Highland cows that produce compost for the vineyards.

WINEMAKING: _____

The fruit is hand harvested then vinified in stainless steel using native yeast. When fermentation is complete, the wine is aged in a ceramic Clayver (250l) for 15 months.



WEBSITE: <http://candialle.com/>

This wine is suitable for vegans and vegetarians.