



TERRESTORIA

LE LUCCIOLE

CHIARA CONDELLO

According to Vinous, this young woman is "... without a doubt, one of the most exciting new producers in Romagna today."

GRAPE VARIETY: 100% Sangiovese

APPELLATION: Romagna Sangiovese Riserva DOC

VINEYARDS: Less than one hectare in close proximity to the forest, in the heart of Predappio at 250 m.a.s.l.

EXPOSURE: East

SOIL: Poor calcareous clay, rich in pliocenic sandstone known as 'Spungone'.

VITICULTURE: Organic; very low use of sulphur and copper for pest control.

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Fermented on indigenous yeasts. About 40 days on skins. Aged in 35 hL Slavonian oak cask for 24 months.

PRODUCTION: 4,000 bottles

PROPRIETOR: Chiara Condello

UTAH DABC STATUS: Special Order \ SKU 921271

**Sold as part of the Chiara Condello Sixmix Box Set.*

