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Chiara Condello, Fiumana di Predappio (Emilia-Romagna)

Sangiovese Predappio DOC

Vintage	2023
Winemaker	Chiara Condello
Region	Emilia-Romagna
Alcohol	13.5% vol.
Grapes	100% Sangiovese

Winemaking

Vinification is carried out gently and without intervention to preserve the authenticity of the terroir. All work is done by gravity, without the use of pumps. Fermentation begins spontaneously with wild yeasts, and no temperature control is applied in order to enhance the wine's natural aromatics. Maceration lasts between 15 and 25 days. The wine then matures for twelve months in large Slavonian oak casks, which lend structure without overpowering the fruit.

Our tasting note

A clear ruby red in the glass. The bouquet displays ripe red fruits such as cherries and raspberries, accompanied by delicate floral notes, Mediterranean herbs, and a hint of spice. On the palate, it is fresh, precise, and finely structured, with lively acidity and polished tannins. The aromatic depth combines fruit, spice, and a subtle minerality. The finish is long, elegant, and well-balanced – a characterful expression of the Predappio terroir.



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Chiara Condello

Chiara Condello is one of the most exciting figures in Italian wine. In Predappio, a historic subzone of Emilia-Romagna, she aims to create her own distinctive style – defined by freshness, finesse, and depth. She regularly draws inspiration from Burgundy, which she regards as a model of precision and expression of origin. Her wine comes from a small, carefully selected vineyard on the edge of a forest, at an altitude of 150 to 300 m. The soils – calcareous and clay-rich, interlaced with tuffaceous and marly rocks from the Pliocene era, known as Spungone – are rich in marine deposits, giving the wines both complexity and minerality. The Condello family originally hails from Calabria. In 2001, her father Francesco founded the Condé estate in Emilia-Romagna. There, Chiara gained valuable experience before setting out to realise her own vision: a purist, terroir-driven Sangiovese that highlights the typicity of Predappio. In the vineyard, she works according to organic principles; in the cellar, she intervenes as little as possible. The result: elegant, characterful wines with a clear personal signature – deeply rooted in their origin.



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