

CANDONI  
family

Barbara  
Candoni De Zan  
OWNER

BRING HOME  
A PIECE OF

Italian  
art!



SCAN QR VIDEO  
TASTING ON  
THE BACK OF  
THE BOTTLE



## CANDONI CHIANTI D.O.C.G.

ITALIAN FAMILY WINES FOR OVER 150 YEARS



**D.O.C.G. QUALITY** means designation of controlled origin”.

In order to achieve this classification of premium quality, there are very strict rules which need to be followed regarding quality and authenticity.



**PAINTED BOTTLE** all our bottles are painted with a technique called serigraphy which is a method of using ceramic colors melted on the glass of the bottle to create a unique piece of art.



**AWARD WINNING PACKAGING**



**REGION** Tuscany. Rich clay marbel soils, rolling hills and full sun exposure. Our Candoni Chianti D.O.C.G. is a blend of 85% sangiovese and 15% cannaiole nero.

**TASTING NOTES** Garnet black color. Aromas of dried cherries, foraged mushrooms, rose hip jam, tomato leaf, and paprika with a silky, crisp, dryish medium body and a smooth, complex, medium-long dried leaves, leather, cherry tart, and tonka bean finish with a suggestion of oak flavor. A luxuriously textured Chianti that will fit in very nicely at the table.

**FOOD PAIRING** pairs well with Italian cured cuts hams, Ribs, Beef Teriyaki, Red Pasta sauce and Steak Fajitas.



BEVERAGE TESTING  
INSTITUTE

**90 POINTS**

vintage 2018

@candoniwines



[www.candonidezanwines.com](http://www.candonidezanwines.com)