



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.



REGION Lombardy's climate is a "cool" continental climate. The region is influenced by several geographic features that control the climate and terroir of the land, including the Alps that are located in the northern parts of the region near the wine producing area of the Po river, which runs along the Oltrepò Pavese (whose name means "Pavia beyond the Po").

TASTING NOTES Candoni Pinot Noir is elegant and light, fruit forward, and slightly earthy on the palate. It is dry with a good, elegantly balanced structure with no hints of roughness. The bouquet offers scents of red and blackcurrants in combination with refined notes of vanilla. It is a ruby-red color that resembles the lush shades of wild berries.

FOOD PAIRING the best matches to reveal the wine's delicacy and texture are grilled tuna, salmon, roasted and braised lamb, a good cut of roast beef, pepper pizza, Brie cheese or any dish that features mushrooms as the main flavor element.

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www.candonidezanwines.com