



Chiara Condello, Fiumana di Predappio (Emilia-Romagna)

Sangiovese Predappio Riserva DOC "Le Lucciole"

Vintage	2022
Winemaker	Chiara Condello
Region	Emilia-Romagna
Alcohol	14% vol.
Grapes	100% Sangiovese

Winemaking

«Le Lucciole» comes from a single 0.8-hectare vineyard with calcareous, gypsum- and sandstone-weathered soils. The organically farmed parcel enjoys a cool, sheltered position – ideal conditions for a precise and elegant style. The grapes are hand-harvested and handled with great care. After a slow, cool maceration lasting 35 to 45 days, fermentation begins spontaneously with indigenous yeasts. The wine then ages for two years in large Slavonian oak casks, followed by another year in bottle to refine its complexity and balance.

Our tasting note

A bright ruby red in the glass. The nose is refined and layered, revealing ripe sour cherries, dark forest berries, and subtle notes of black tea, spice, and a hint of cocoa. On the palate, the wine is elegant, taut, and profound, carried by cool fruit, fine tannins, and precise acidity. The long, mineral-driven finish unites finesse and expressive power in perfect harmony.

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.



Suitable with

