



WINEMAKER

Armando De Zan

FARMING

Certified Organic

VARIETALS

Pinot Noir

FEATURES

Bottle, Gluten Free, Screw cap, Vegan

ABV

13%

AVAILABLE SIZES (L)

0.750



Candoni

Organic Pinot Noir

ITALY, LOMBARDY, PROVINCIA DI PAVIA I.G.P



WINERY OVERVIEW

The Candoni De Zan family has a rich wine-making history that began over 150 years ago. The tradition continues with Armando De Zan and Elviana Candoni, who both share a passion for wine and a tenacious belief in working exclusively for quality.

Both the De Zan and the Candoni families have been involved in winemaking since the late 1800s. A culture built around quality and integrity was established by their forefathers and continued by successive generations. Over the generations both families gradually acquired large viticulture terrains in their respective regions. Following in this tradition, and as part of their long-term plan to enrich their holding, Elviana and Armando purchased the Tenuta Polvaro Estate in Veneto, in addition to vineyards located in other regions.

The labels and packaging, which convey the artistic spirit that Elviana inherited from her father, Luigi Candoni (1921 – 1974) – graphic artist, early exponent of avant-garde theatre and prolific dramatist, after whom the widely respected and internationally acclaimed “Candoni Award” is named. He was the first in Italy to translate and represent the works of Tennessee Williams, Tankred Dorst, Eugène Ionesco, and Samuel Beckett. Luigi Candoni also founded two theater companies and a magazine called “Teatro Orazero.” A museum has been dedicated to him in his hometown in Carnia, near Udine.

Armando and Elviana’s daughters, Barbara and Caterina, have inherited their parent’s passion and now work alongside their parents in continuing their family’s winemaking traditions and success.

Barbara and Caterina are both Certified Sommeliers. Barbara also has a degree in Business Administration, while Caterina’s degree is in Foreign Languages (German and French). Both women help in various aspects of the business but focus on sales, especially in the US and other international markets.

Candoni makes both conventional and Certified Organic wines. Organic Merlot, Pinot Grigio, Cabernet Sauvignon and Pinot Noir are Certified Organic. In addition to making organic wine, another environmental initiative is a 9+ year-long partnership between Candoni and nonprofit Arbor Day Foundation to plant trees for Arbor Day. Since the start of the Arbor Day partnership, Candoni Wines has helped plant over 40,000 trees in the U.S. (and counting!).

In 2021, Candoni launched Ricco Wines with Regal. Ricco means Rich in Italian, and this collection is rich, sweet, and seductively fruity with intense all-natural berries, peach, cherry, and mango flavors. These sweet, fruit-infused wines are made with estate-grown Moscato grapes. The wines are Vegan and Gluten Free and are delicious on their own or perfect for creating cocktails and sangria.

VINIFICATION

Classical red wine vinification. Fermentation occurs in contact with skins and must for around 6-10 days at controlled temperatures of 77 F in order to extract more color from the skins and extract the fine and elegant aromas typical of the grape variety. Once the alcoholic fermentation is over, Candoni proceeds with malolactic fermentation.

TASTING NOTES

Nice medium body and structure, well balanced with fine tannins and a fruity finish. Aromas of red and black cherries and plums, raspberries, mulberries, blueberries, blackberries.

