

LET'S CELEBRATE!

The Candoni Family wants to evoke the Etruscan joy of life by offering our great choice of wines. To achieve their optimal quality we use only the finest grapes grown in the Italian regions.

CANDONI HERITAGE THE CANDONI FAMILY IN ITALY



Candoni is an Italian family business where tradition and innovation are combined with a drive for perfection and a strong work ethic. We proudly continue the Candoni family tradition that began over 150 years ago by continuing the same passion and values to provide our consumers with a variety of Italian wines of the highest quality. The Candoni family is also deeply involved in the arts. The widely respected and internationally acclaimed "Candoni Award", named after prolific playwright Luigi Candoni (1921-1974), is proof of the continued acknowledgement of the family's artistic distinction. Because we are proud of our family name, the Candoni brand will always offer products that reflect our stature and focus on quality.

ETRUSCAN LIFE STYLE

The Etruscan joy of living is the inspiration behind the Candoni family's outstanding wine packaging. The Etruscans were the main tribe in Italy before the rise of the Roman Empire, and they had a great influence on Roman Culture. The richest source of information regarding the Etruscan way of life is their paintings, with most examples coming from excavated vaults. Typically, in bright colors and a vigorous, animated style, these frescoes depict activities from daily life and mythology. Scenes of feasting, dancing, swimming, fishing, and playing evoke confident people who enjoyed life to the fullest, and who depicted themselves in a joyous and festive manner even in times of death. Each Candoni bottle is rendered a unique piece of art by a serigraph reproduction of an Etruscan fresco painting. Serigraphy is the technique of permanently applying color through the use of woven silk screens. In the case of the bottles, ceramic colors are applied to the surface of the glass, which is subsequently subjected to heat treatments that render the color indelible.

ITALY

There is one fundamental element at the core of Candoni Wines: high quality grapes. That is why all Candoni wines are produced from carefully selected grapes, grown exclusively in the most renowned wine regions. The Veneto region, lying at the foothills of the Alps, is dotted with charming towns and lined with picturesque vineyards. To

the northeast of this region, in the proximity of the historic city of Portogruaro, are the vines that yield our premium Prosecco, Pinot Grigio, Merlot, Candoni Organic Merlot, Elviana Red Blend and Elviana Rosé grapes

are carefully cultivated by expert hands. In Lombardy Provincia di Pavia in the northwest of Italy we produce our delicious Pinot Noir, Candoni Organic Pinot Grigio and sweet Moscato. The climate is distinguished by warm days and chilly nights that help maintain a balance between acidity and sugar levels and allows the grapes a long, slow growing season making our wines of excellent quality. Travelling south to Tuscany in the heart of the Chianti region, the rich soil from the rolling Tuscan hills and the sunny weather conditions combine to create an ideal situation for grape growing. Here, in the lush vineyard only the highest quality grapes are carefully selected and blended to create our prized Candoni Chianti D.O.C.G. Sicily is one of the most fertile regions due to the warm and dry climate. Our Organic Buongiorno (Cabernet Sauvignon and Syrah red blend) benefits from this "sunny" climate that allows our grapes to create a wonderful sweet aroma that makes you dream of the charming southern countryside. The Mediterranean climate, the ideal terrain, the expertise of our excellent winemakers and, of course, the perfectly ripe grapes make Candoni wines taste

unmistakably Italian.

Candoni heritage etruscan life style our unique italian packaging

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