

Casa Emma 'Harenae' Colli Della Toscana Centrale I

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Colli della Toscana Centrale IGT

CEPAGE: 100% Sangiovese

WINEMAKING: Grapes crushed by hand. Vinified in 1000 liter spherical amphoras. 75 days grape skin maceration.

ALCOHOL BY VOLUME: 14.0%

AGING: 12 months in 1000L Amphora; 6 months in bottle

ANNUAL PRODUCTION: 200 cases

THE STORY

Founded in 1969, when Fiorella Lepri took a leap of faith and purchased the property from the Florentine noblewoman Emma Bizzarri. Maintaining her legacy through the name of the winery, "Casa Emma."

PHILOSOPHY: Working as one force to regenerate and sustain earth's fertility and deliver the consumer a product from land cultivated with wellness. Geese don't necessarily make this wine, but they for sure don't duck out on the responsibilities. Eighty birds stay on the 2 hectare Vignaparco vineyard and help compact soil, compost, and control harmful insects. No tractors have entered since 2015.

BIOGRAPHY: Located in San Donato in Poggio, the winery is surrounded by 28ha of vineyards and 1000 olive trees. Proximity to the sea and bordered by an arc of Colle di Pietracupa hills, summers are cooler & winters are milder.

THE ADJECTIVES

OVERALL: Focused & Pure

AROMAS / FLAVORS: Mulberries, Balsamic & Black Tea

MOUTHFEEL: Structured & Sultry

THE SELLING POINTS

Pure Expression with Praise to back it up

SUSTAINABILITY: Vegan, Biodynamic In Practice, Green Practicing, Sustainable In Practice, Natural Fermentation

PAIRINGS: Fatty Grilled Steak & Spicy Tomato Pasta

