

Casa Emma Vignalparco Chianti Classico Riserva DOC

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: 15 day maceration on grape skin in Stainless steel tanks.

ALCOHOL BY VOLUME: 14.0%

AGING: 2 years in French oak tonneaux

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 Vignalparco 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: Extroverted & Elegant

AROMAS / FLAVORS: Dark Cherry, Plum, Cedar, Dried Peppers, Baking Spices

MOUTHFEEL: Rich, spicy & fresh

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Biodynamic In Practice

PAIRINGS: Bistecca alla Fiorentina, Roasted Boar, Elevated Burgers

