

Casa Emma Chianti Classico DOCG

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 90% Sangiovese, 5% Malvasia Nera, 5% Canaiolo

WINEMAKING: 10-15 day maceration on grape skin in stainless steel tanks.

ALCOHOL BY VOLUME: 14.0%

AGING: 12 months in oak barriques

ANNUAL PRODUCTION: 6,200 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 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: Jovial & Complex!

AROMAS / FLAVORS: Cherry, Forest Fruits, Vanilla, Raspberry, and Violets

MOUTHFEEL: Lingering tannins with good acidity & minerali

THE SELLING POINTS

An honest, organic rendition of a classic wine

PAIRINGS: Spicy Short Rib Pici, Roast Duck, Lamb Kebab

