

Casa Emma Chianti Classico Gran Selezione DOCG

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: Fermented with maceration on the skins for 20 to 30 days, it then rests 36 months in big Austrian oak barrels before ageing another 12 months in the bottle.

ALCOHOL BY VOLUME: 14.0%

AGING: 3 years in barrel, 1 year in bottle

ANNUAL PRODUCTION: 830 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: Rich & Striking

AROMAS / FLAVORS: Blackberry, Balsamic hints, Cedar, Tobacco, Plums, Fruit Cake

MOUThFEEL: Persistent with chewy tannins

THE SELLING POINTS

Peak of Chianti Classico with "tree-hugging" spirit

AWARDS: 95pts Wine Spectator, 93pts James Suckling

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice, Minimal Intervention / Augmentation

PAIRINGS: Pappardelle all'anatra, Slow Roasted Lamb

