

Casa Emma

Soloio Colli Della Toscana Centrale IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Colli della Toscana Centrale IGT

CEPAGE: 100% Merlot

WINEMAKING: 18 day open barrel maceration

ALCOHOL BY VOLUME: 14.0%

AGING: 18 months in oak barrel & 12 months in Bottle

ANNUAL PRODUCTION: 500 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: Regal & Structured

AROMAS / FLAVORS: Truffle & Blueberry

MOUTHFEEL: Luxurious & Beefy

THE SELLING POINTS

Under the radar & Exceeds Expectations

AWARDS: 92pts Wine Spectator

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

PAIRINGS: Korean BBQ & Lamb Kebab

