

# CASA EMMA



## CHIANTI CLASSICO D.O.C.G.

**Vintage:** 2018

**Alcohol content:** 14%

**Grape varieties:** Sangiovese, Canaiolo e Malvasia Nera

**Soil characteristics:** Hills with limestone, rock and clay.

**Altitude:** around 420 mt. above sea level

**Growing system:** Spurred cordon

**Vinification system:** Stainless steel

**Malolactic fermentation:** Stainless steel

**Ageing:** 12 months in Oak barriques

**Bottle aging:** 3 months

**Color:** Intense ruby red with purple reflections

**Nose:** lively and fresh nose, characterized by a very intense cherry and forest fruits scent, vanilla sensation, well harmonized and not intrusive.

**Palate:** Good structure and velvety tannins. Confirmed descriptors already mentioned. Persistent finish with good acidity and minerality.

**Ageing Plateau:** 8 years.

