

CASA EMMA



CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G.

Vintage: 2016

Alcohol content: 14%

Grape varieties: Sangiovese

Soil characteristics: Hills with limestone, rock and clay.

Altitude: Around 480 mt. above sea level

Growing system: Spurred Cordon

Vinification system: Oak barrel

Malolactic fermentation: Oak barrel

Ageing: 3 years in 100hl. barrel

Bottle aging: 12 months

Color: Intense brilliant red ruby color

Nose: Lively, very intense of blackberry and balsamic notes.

Palate: Good structure with very elegant tannins balanced by a good acidity.

Finish extremely persistent.

Ageing Plateau: 20 years

