

CASA EMMA



CHIANTI CLASSICO D.O.C.G. RISERVA

Vintage: 2016

Alcohol content: 14%

Grape varieties: Sangiovese and 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: 24 months in barrels of 700 lt. oak barrels

Bottle aging: 10 months

Color: Intense ruby red

Nose: Intense, persistent with a spicy and balsamic notes

Palate: Full bodied, fine tannins and pleasant smoothness balanced by good acidity. Long finish

Ageing Plateau: 15 years

