

CASA EMMA



HARENAE I.G.T. Colli della Toscana Centrale

Vintage: 2018

Alcohol content: 14%

Grape varieties: Sangiovese

Soil characteristics: Hills with limestone, clay.

Altitude: around 450 mt. above sea level

Growing system: Spurred Cordon

Vinification system: spherical amphora of 1000 Lt. with manual foulage (no pump)

Malolactic fermentation: spherical amphora of 1000 Lt.

Ageing: 1 years

Bottle aging: 6 months

Color: Intense brilliant red ruby color

Nose: Lively, very intense of red fruits and balsamic notes.

Palate: Great juiciness, good structure with ripe tannins and balanced by a good acidity. The finish is extremely persistent.

Ageing Plateau: 12 years

