

CASA EMMA



SOLOIO I.G.T. Colli Della Toscana Centrale

Vintage: 2016

Alcohol content: 14%

Grape varieties: Merlot

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: 18 months in oak barrique

Bottle aging: 12 months

Color: Intense red ruby color with purple hues

Nose: lively and fresh nose, characterized by a very intense fruity scent of cherry.

Palate: Good structure and velvety tannins. Persistent finish with good acidity and flavour

Ageing Plateau: 20 years

