

CASA EMMA



CHIANTI CLASSICO RISERVA VIGNALPARCO

Vintage: 2016

Alcohol content: 14%

Grape varietals: Sangiovese

Soil characteristics: Hills with limestone, rock and clay.

Altitude: around 480 mt. on sea level

Growing system: Spurred cordon

Vinification system: Stainless steel

Malolactic fermentation: Stainless steel

Ageing: 24 months in oak tonneaux second/third passage

Bottle aging: 6 months

Color: Intense ruby red with purple reflections

Nose: Intense, persistent with blackberry and currant scent

Palate: Good structure, freshness and minerality, soft tannins with an excellent persistence

Ageing Plateau: 15 years.



DETAILS

Made with Sangiovese grapes, Chianti Classico Riserva Vignalparco is particularly important for the original cultivation method applied to the vineyard that produce it. This vineyard of 2 hectares is cultivated with the help of our domestic geese. Geese fertilize soil naturally and they eat the grass and the harmful insects among the rows. Their contribution favour an excellent exchange of organic substances, such as nitrogen, potassium and magnesium. Their function is central to avoid soil compaction problems and to reduce passage of tractors between rows. Since 2015 to date, the use of mechanical vehicles has decreased by 80% and the ability of Sangiovese Vignalparco roots to explore the soil, in search of nutrients, has increased exponentially. The result is a strong personality wine with good structure, freshness, soft tannins and excellent persistence.