

# Casa Emma

## Chianti Classico DOCG

### THE FACTS

**COUNTRY:** Italy  
**REGION:** Tuscany  
**APPELLATION:** Chianti Classico  
**CEPAGE:** 90% Sangiovese, 5% Malvasia Nera, 5% Canaiolo  
**WINEMAKING:** 10-15 day maceration on grape skin in stainless steel tanks.  
**AGING:** 12 months French Oak  
**PRODUCTION:** 6,200 cases

### THE STORY

Founded in 1969, when Fiorella Lepri took a leap of faith and purchased the property from the Florentine noblewoman Emma Bizzarri. Maintaining her legacy through the name of the winery, "Casa Emma."

**PHILOSOPHY:** Working as one force to regenerate and sustain earth's fertility and deliver the consumer a product from land cultivated with wellness. Geese don't necessarily make this wine, but they for sure don't duck out on the responsibilities. Eighty birds stay on the 2 hectare Vignaparco vineyard and help compact soil, compost, and control harmful insects. No tractors have entered since 2015.

**BIOGRAPHY:** Located in San Donato in Poggio, the winery is surrounded by 28ha of vineyards and 1000 olive trees. Proximity to the sea and bordered by an arc of Colle di Pietracupa hills, summers are cooler & winters are milder.

### THE ADJECTIVES

**OVERALL:** Jovial & Complex  
**AROMAS / FLAVORS:** Cherry, Forest Fruits, Vanilla, Raspberry, and Violets  
**MOUTHFEEL:** Lingering tannins with good acidity & minerali

### THE SELLING POINTS

An honest, organic rendition of a classic wine  
**AWARDS:** 93pts Wine Enthusiast, 91pts James Suckling  
**SUSTAINABILITY:** Certified Organic, Biodynamic In Practice, Vegan  
**PAIRINGS:** Spicy Short Rib Pici, Roast Duck, Lamb Kebab

