Casa Emma
Chianti Classico Riserva DOCG



The Facts

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Chianti Classico
CEPAGE: 95% Sangiovese, 5% Malvasia Nera
WINEMAKING: 18 day open barrel maceration then fermented in stainless steel.
AGING: 2 yrs in oak barrels from Allier
ANNUAL PRODUCTION: 1650 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 Vignalparco 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: Sharp & Bright
AROMAS / FLAVORS: Cassis, Blackberry, Vanilla, Baking Spice, Wild Berry, Cedar, Cherry, Blue Flower
MOUTHFEEL: Delicate, Piercing & Tannic

The Selling Points

Delightful organic elevation of an Italian staple
SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice
PAIRINGS: Beef Bolognese, Pecorino with Salami, Pork Belly Banh Mi

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