

Representing Star Producers Globally,



Servicing Star Markets Locally



Chianti Classico Gran Selezione 2016

Casa Emma Societa Agricola, Tuscany, Italy



LCBO # 526723 | 14.0 % alc./vol. | \$77.00 | Release: 07-Apr-2022

"Pure flavours of cherry and blackberry highlight this bright, polished red, which combines charm and muscle. There's a solid spine of tannins, yet this is harmonious overall, with a terrific finish that evokes fruit, iron and tobacco notes." **Score – 95p (Wine Spectator)**

"Aromas of leather, menthol, wild berries and dark spice along with a whiff of violet are front and centre in this savoury red. On the elegantly structured, medium – bodied palate, taut, refined tannins support juicy Marasca cherry, ripe plum, tobacco and liquorice. Bright acidity provides focus and balance." **Score – 93p (Wine Spectator)**

Terroir:

Located at the heart of Chianti Classico, at 420 m elevation, the vineyards of Casa Emma are among the greatest terroir expressions that famous region can offer. Winery is surrounded by its vineyards some of which are worked by geese for grass control and fertilisation. Casa Emma grows Sangiovese plus some international grape varieties, such as Merlot and more traditional ones: Malvasia and Canaiolo.



Vinification:

Handpicked in October. Vinification in small batch in open barrel, long maceration. Aged 3 years in Austrian oak.

Variety: Sangiovese 100%

Residual Sugar: 3 g/L

Serving suggestion and food pairing: Cellar or decant well and serve now at 17°C with grilled and stewed meat, lamb, duck or aged cheese.

Wine Spectator

JAMESSUCKLING.COM

WINEENTHUSIAST

Wine Spectator

95p

James Suckling

95p

Wine Enthusiast

93p

Decanter WWA

92p

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