



Chianti Classico Gran Selezione 2015

Casa Emma Societa Agricola, Tuscany, Italy

eCommerce # 688142 | 14.0 % alc./vol. | \$72.35



A wine that expresses its potential in elegance and complexity. The nose is rich, hints of violet and spices lead to liquorice, thyme and blackberry. In the mouth it is extremely elegant with soft tannins and a very long finish.

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: 0.2 g/L

Serving suggestion and food pairing: Serve at 17°C with grilled and stewed meat, lamb or aged cheese.

Wine Spectator
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Wine Spectator

94p

James Suckling

94p

Robert Parker

91p