

Representing Star Producers Globally,



Servicing Star Markets Locally



## Chianti Classico 2017

Casa Emma Societa Agricola, Tuscany, Italy

eCommerce # 688159 | 14.0 % alc./vol. | \$29.35

*This red combines a mix of pungent Tuscan scrub-juniper, rosemary and sage with pure cherry, strawberry earth and tobacco flavours. Shows fine harmony and length.*

### 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 stainless steel, 20 days maceration. Aged 1 year in French oak.

**Variety:** Sangiovese 90% Canaiolo 5%, Malvasia Nero 5%

**Residual Sugar:** 0.2 g/L

**Serving suggestion and food pairing:** Serve at 16°C with antipasti, red meat dishes and pasta with red sauce, perfect accompaniment for Tortellini with Porcini Pecorino Sauce

**Wine Spectator**

**92p**

**Robert Parker**

**88p**

**James Suckling (16vntg)**

**92p**



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Wine Spectator

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