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Wine Advocate

JAMESSUCKLING.COM T Wine Spectator

Chianti Classico Riserva Vignalparco 2016





eCommerce # 688167 | 14.0 % alc./vol. | \$38.15

This is bright, polished and forthcoming, with cherry, blackberry and floral aromas and flavours. Shows a firm structural component, with earth accents and dusty tannins lining the 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, this one exclusively worked by geese for grass control & 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, 25 days maceration. Aged 2 years in French oak.

Variety: Sangiovese Single Vineyard (geese worked) 100%

Residual Sugar: 0.2 g/L

Serving suggestion and food pairing: Serve at 17°C with grilled meats, game and mature cheeses.

Robert Parker	92p
James Suckling	93p
Wine Spectator (15vntg)	92p