



**93<sup>pts</sup>**  
**Wine Spectator**



<b><u>ESTATE</u></b> :	Casa Emma
<b><u>WINE</u></b> :	Solo Io (means: Only me)
<b><u>GRAPE</u></b> :	100% Merlot.
<b><u>REGION</u></b> :	Tuscany
<b><u>CITY</u></b> :	Barberino Val d'Elsa
<b><u>SOIL</u></b> :	Clay – Limestone, with a good stone skeleton. “Galestro”

### **TASTING NOTES:**

**COLOR:** deep ruby-red with light garnet highlights.

**NOSE:** aromas of crushed black plums, hints of cypress and cocoa that are rather pronounced.

**TASTE:** Viscous, ripe flavors of black plum are delicious. Enhancing the core of fruit, is a dusty minerality that is pervasive and although there is a cypress/herb component to this wine, there is also the ripe tobacco and cocoa powder aspect that is very appealing. It is juicy, fresh and long. Still, you can sense the power from the tannins that shorten the experience even with the food.

**COMMENTS** : In the heart of Chianti Classico territory, at an altitude of 420m above sea level, the vineyards of Casa Emma are a classic example of the charm of the Chianti countryside. Together with the most important grape variety of Chianti the “Sangiovese”, which covers about 80% of the property, at Casa Emma you can find an incredible Merlot exclusively used for this Super Tuscan. In the early 80s nobody believed that a great wine made of 100% Merlot could be made in Tuscany and Alessandro Bucalossi was the “only believer” that is why the wine is called “Solo Io” or “Only me”!!!

Average production: 2,000 bts – Yeald: 1.75 T/acre – Alcohol: 13% - Acidity: 6.3 g/l – PH: 3.00

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