

RIECINE DI RIECINE

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
2010	100% Sangiovese	450-500m s.l.m Limestone and Clay	Guyot and Cordon spur Yield: 30 q/ha Planting Density: 5500-6000 vines per ha

APPELLATION: Rosso Toscana IGT

VINTAGE: 2019

VINEYARD: Gaiole in Chianti (SI). Certified Organic by ICEA

HARVEST: October 2019. Picked by hand with two selections: in field and sorting vibrating table

WINEMAKING: The grapes comes from the oldest Riecine vineyards, first hand picked and selected. The wine is

fermented in concrete Nomblot tanks and then macerated for about 20-30 days

AGEING: 24 months in concrete Nomblot egg tanks. 6 months in bottles

BOTTLING: October 2021

PRODUCTION: 2500 bt of 0,75 Lt, 150 bt of 1,50 Lt

ALCOL: 13,00 %

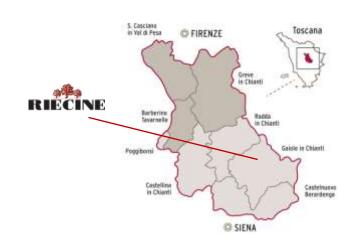
CORK: Trescases Bouchons - Premier Gran Cru Naturel - Selezione Riecine 49-25

LABEL: Arte Vino Studio and Alessandro Campatelli



AWARDS

Riecine di Riecine IGT						
2017	92 JS		TOP SW			
2016	94 JS	94 WA	TOP SW			
2015	94 JS	Grande Vino SW				
2014	90 JS	Grande Vino SW				
2013	95 JS	Grande Vino SW				
2012	95 JS	91 WA	Grande Vino SW			
2011	97 JS					
2010	97 JS	Grande Vino SW				



The glass bottles used are light and have a low environmental impact.

The capsules and labels used for the bottles are recyclable and regenerable **Polynature** compliant with <u>EU Directive</u> <u>94/62/EC</u> and certified by **CSI** <u>Recyclabe Polylaminate</u>.

The boxes intended for packaging and transport are **PEFC** certified: only <u>recycled</u> and <u>recyclable</u> paper from <u>regenerated</u> <u>forests:</u> the inks used are <u>biodegradable</u>.

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