



## Riecine, La Gioia, Chianti, IGT, Tuscany, Italy, 2016

### Producer Profile

Riecine has always followed a pioneering path, defining a new style and approach in this classic region.

Founded by Englishman John Dunkley, and today run by the Frank family, the estate is committed to a natural approach in winemaking. Certified organic and following biodynamic processes, the land is gently nurtured with plants, flowers, and grasses encouraged to flourish. This is to promote vineyard diversity and the health of the land. Closely monitored pickers select only the best, ripest and cleanest bunches from the vines; everything else remains in the fields to return to the earth. With winemaking in the skilled hands of Alessandro Campatelli, low sulphur additions, natural yeasts and long fermentation are de rigueur, as wines are gently coaxed into the world. Adhering strictly to the belief in Sangiovese and indigenous varietals, these incredible wines are honest examples of that overused phrase 'a true sense of place'.

### Viticulture

The selection of grapes for this wine comes from a selection of Riecine's oldest and best vineyards near Gaoiole in Chianti, from ICEA organically certified vineyards sited on limestone and clay soils with double guyot pruning.

### Winemaking

Harvested by hand, and sorted on a vibrating sorting table, destemmed, maceration in Nomblot concrete tank (55hl), indigenous yeast, crushing down & pumping over. Aged for a minimum of 30 months in old and new tonneaux.

### Tasting Note

Garnet red robe. An ample and very fine wine with notes of black fruits (blackberry and blackcurrant). Subtle spices greatly supported by velvety and rounded tannins. Long finish on flowers (peony and violet), cocoa and tobacco.

### Food Matching

Ideal with a Tuscan stew, grilled meats with aromatic herbs or a mild lamb curry.



Product code: 1123

### Technical Details

#### Varieties:

Sangiovese 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 21 Months

**Type:** French 500L Tonneaux

**% wine oaked:** 100

**% new oak:** 50

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