



Riecine, Bianco Di Riecine, Chianti, IGT, Tuscany, Italy, 2021

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 as the only variety that should be used, these incredible wines are honest examples of that overused phrase 'a true sense of place'.

Viticulture

The bianco di Riecine grapes come from the oldest plots, around 45 years old planted in the middle of mostly Sangiovese vines there are some rows of old Trebbiano vines. Since 2020 they have been vinified separately to create a traditional white wine from Tuscany. Organic agriculture since 2006, with only organic pesticide and other treatments with sulphur and copper and green manure.

Winemaking

The Trebbiano grapes are harvested in September and placed in cocciopesto amphora for fermentation and then left to macerate until December. In December, part of the liquid is transferred to a new French oak tonneau and a part left in an amphora still in maceration with 50% of the skins. In April the final blend is created in amphora tanks.

Tasting Note

Golden tinge with aromas of lemon and orange peel, pomelo pith, chamomile, dried flowers and salted plums. Medium-bodied with a distinctly salty and savory palate.

Food Matching

Fish, white meats, risotto with truffle.



Product code: 4869

Technical Details

Varieties:

Trebbiano 100%



ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 1 Year

Type: New French Oak

% wine oaked: 10

% new oak: 100

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