

Product code: 1121

Riecine, Chianti Classico, DOCG, Tuscany, Italy, 2020



Producer Profile

Riecine has always followed a particular path whoever has been in charge.

Founded by Englishman John Dunkley, and today run by the Frank family, the estate is committed to a natural approach. Certified organic and following biodynamic processes, the land is gently nurtured with plants, flowers and grasses encouraged to flourish. This is all 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 low sulphur additions, natural yeasts and long fermentation, the 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 over used phrase 'a true sense of place'.

Viticulture

From a selection of vineyards in the Gaiole region of Chianti. From vines planted in organically certified soil (wine is not certified) of limestone and clay, the vines average 30 years old and are pruned double guyot style.

Winemaking

Harvested by hand, and sorted on a vibrating sorting out table, destemmed, and then a 15 day maceration in a Nomblot concrete tank. Fermentation with indigenous yeast, with pumping overs before aging for 13 months in a range of vessels including Nomblot eggs, used tonneaux and also large wooden casks (Grenier) before final blending.

Tasting Note

Pale crimson red colour. This has an exciting nose and bright acidity. Succulent, red fruit with fine, powerful tannins. This Sangiovese has taken on a Pinot Noir like guise.

Food Matching

Perfect with bruschette, bolognese, risotto and ravioli.

Technical Details

Varieties:

Sangiovese 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 13 Months

Type: French

% wine oaked: 50

% new oak: None