



Riecine, Chianti Classico, DOCG, Tuscany, Italy, 2022

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 varieties, these incredible wines are honest examples of that overused 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 ageing 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.

Product code: 4883

Technical Details

Varieties:

Sangiovese 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 13 Months

Type: Old French

Tonneaux

% wine oaked: 50

% new oak: None

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