



# Riecine, Chianti Classico Riserva, DOCG, Tuscany, Italy, 2019

## 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 rigeur, 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

Various different terrain provides Riecine with some protection from extreme weather conditions such as hail and frost, and importantly, produces grapes with different characteristics and nuances so that they can produce complex, elegant wines that are still distinctly Riecine. Whilst the wine is not certified as organic, the vineyards are carefully tended by hand and all the farming techniques are 100% organic with biodynamic processes being introduced. Sprays are kept to an absolute minimum—no herbicides or insecticides are used. All the vineyards are left with grass growing in the rows to reduce erosion and bring the soil and ecosystem back as close to the natural state as possible. Closely monitored pickers select only the best, ripest and cleanest bunches from the vines; everything else remains in the fields to return to nature. Before de-stalking, the grapes are checked for quality once again, with only the very best grapes making their way into Riecine's wines.

## Winemaking

Each separate plot is harvested and the grapes crushed by the traditional foot treading. Fermented in open top bins or cement "Nombrot" tanks. 15% of the fruit is kept as whole bunches, with maceration of around 40 days before being pressed off. Aged for 24 months in big wooden casks, then rested for 3 months in bottle.

## Tasting Note

This fine red wine is fruity, with subtle notes of rose and eucalyptus. Elegant with medium body to the structure, finishing with velvet like and round tannins.

## Food Matching

Ideal with pasta and tomato sauce, al ragù or simply with a drizzle of Extra Virgin Olive Oil.

## Awards

**Wine & Spirits Magazine 93 Points Decanter 92 Points**



Product code: 2410

## Technical Details

### Varieties:

Sangiovese 100%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 24 Months

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** None



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