

Product code: 1129

RIECINE, RIECINE DI RIECINE, CHIANTI, IGT, TUSCANY, ITALY, 2015



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

Produced from grapes from the historical 1.5 ha Palmina vineyard which is ICEA certified as organic on the hillside of Riecine in Gaiole in Chianti. Soils are limestone and clay and vines average 40 to 45 years old. Pruned Double Guyot and Alberello.

Winemaking

Harvested by hand, and sorted on a vibrating sorting table, destemmed, then maceration in nomenclature concrete tank, with indigenous yeast, crushing down & pumping overs. Aged 50% in old tonneaux and 50% in Nomenclature eggs then aged for 6 months in bottle.

Tasting Note

A ruby red robe, medium bodied wine which is rich with deep red fruits flavours supported by a fine minerality. Elegant tannic structure and long fresh finish.

Food Matching

Stew and rich game dishes. Tagine, winter soup and T bone steak!

Technical Details

Varieties:

Sangiovese 100%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 30 Months

Type: French

% wine oaked: 25

% new oak: None