

Riecine, Riecine di Riecine, Chianti, IGT, Tuscany, Italy, 2018

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

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 50 years old. Pruned Double Guyot and Alberello.

Winemaking

Harvested by hand, and sorted on a vibrating sorting table, destemmed, then maceration in nomblot concrete tank, with indigeneous yeast, crushing down & pumping overs. Aged for 24 months in cement Nomblot 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!

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Technical Details

Product code: 1129

Varieties:

Sangiovese 100%







ABV: 14%
Closure: Natural cork

Colour: Red Style: Still wine Case Size: 6 x 75cl Oak Ageing
No oak ageing

