

Product code: 1123

RIECINE, LA GIOIA, CHIANTI, IGT, TUSCANY, ITALY, 2016



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

The selection of grapes for this wine comes from a single vineyard near Gaoiole in Chianti which are considered to produce their best fruit, from an ICEA organically certified vineyard on limestone and clay soils with double guyot pruning.

Winemaking

Harvested by hand, and sorted on a vibrating sorting table, destemmed, maceration in Nomblot concrete tank (55hl), indigenous yeast, crushing down & pumping over. Aged for a minimum of 30 months in old and new tonneaux.

Tasting Note

Garnet red robe. An ample and very fine wine with notes of black fruits (blackberry and blackcurrant). Subtle spices greatly supported by velvety and rounded tannins. Long finish on flowers (peony and violet), cocoa and tobacco.

Food Matching

Ideal with a Tuscan stew, grilled meats with aromatic herbs or a mild lamb curry.

Technical Details

Varieties:

Sangiovese 100%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 21 Months

Type: French 500L
Tonneaux

% wine oaked: 100

% new oak: 50