



# Riecine ,Vigna Gittori Chianti Classico Gran Selezione, 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 rigueur, 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

Gran Selezione comes from the organically farmed single vineyard of Gittori. This special site is situated on a south-facing slope, situated at 500 metres above sea level, with vines planted in 1971. After renting the site for 20 years, Riecine were able to purchase it in 2019. Soils are predominantly limestone, but also "Galestro", the local rocky, schist clay soils, which imparts its distinctive character on the wine.

## Winemaking

Grapes are harvested by hand with two selections, one in the field, the second at the sorting table immediately the grapes reach the winery. Each plot within the single vineyard is vinified separately in open-top concrete tanks, macerated for around 25 days and pressed. The classification stipulates a minimum of 30 months ageing, a combination of 24 months in old French tonneaux, with at least a further 6 months of bottle refinement before release.

## Tasting Note

Riecine's exceptional first ever Gran Selezione. A wine with great finesse yet restrained power, on the nose there are notes of damask rose, plump red berries and woody herbs, whilst the palate is elegant, with perfectly structured silky tannins providing the framework, whilst juicy acidity, vivid raspberry and mellow spice bring lift, light and complexity to the finish. All the hall-marks of the beautiful Riecine style, perfectly reflected in this highest of Chianti Classico classifications.

## Food Matching

For a superlative pairing drink with Bistecca Alla Fiorentina, or other dry-aged high quality steak, or with a rich vegetable or meat ragu and pasta. Pizza with an intense tomato sauce is also divine.

## Awards

**Wines and Spirits Top Chianti Classicos 95 Points James Suckling 96 Points Decanter 97 Points**



Product code: 4813

## Technical Details

### Varieties:

Sangiovese 100%

**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Oak Ageing**

**Time:** 24 Months

**Type:** French Tonneaux

**% wine oaked:** 100



**Case Size:** 6 x 75cl

**% new oak:** None

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