

Product code: 4813

Riecine ,Vigna Gittori Chianti Classico Gran Selezione, DOCG, Tuscany, Italy, 2019



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 Gran Selezione comes from the organically farmed single vineyard of Gittori. This special vineyard is situated at 500 metres above sea level and faces South, with vines upwards of 40 years old. The soil is predominantly limestone, but also "Galestro", which means it has rocky, schistous clay soils.

Winemaking

Harvested by hand with two selections, one in the field, and also at a vibrating sorting table as soon as the grapes reach the winery. Each plot within the single vineyard is separated. Grapes are fermented in open concrete Nomblot tanks. Macerated for around 25 days and then pressed off the lees. Aging takes 24 months in old French tonneaux, followed by at least 6 months of bottle refinement.

Technical Details

Varieties:

Sangiovese 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 24 Months

Type: French Tonneaux

% wine oaked: 100

Tasting Note

A fruity and fine red wine, with subtle notes of rose and eucalyptus. Elegant with a medium bodied structure, finishing with velvety and rounded tannins.

Food Matching

Perfect with Tuscan dishes. Pasta Al ragù or with poultry, meat balls, Hachis Parmentier or Duck.

Awards

Wines and Spirits Top Chianti Classicos 95 Points

This northern Gaiole estate was founded in 1976 by Englishman John Dunkley and his wife, Palmina Abbagnano. Lana Frank purchased the property in 2011, overseeing an upgrade of the original cellar and bringing on Alessandro Campatelli as winemaker. Vigna Gittori is the estate's first Gran Selezione, prompted by the strength of the 2019 growing season. Frank and Campa-telli also appreciated recent changes to the category that raised the minimum for sangiovese to 90 percent, eliminated international varieties and allowed producers to list their village name on the front label. This wine is pure sangiovese from the 5.6-acre Gittori vineyard planted in 1971 at elevations reaching up to 1,640 feet. The wine shows deeply concentrated flavors of dark cherry, rasp-berry and pomegranate

% new oak: None

that are focused and pre-cise, underlined by cool mineral tones and lifted by scents of lavender and thyme. Already layered and complex, this has the freshness to age well for a decade. 95 Points, SJ,

James Suckling 96 Points

Blackberry, orange-peel and Spanish cedar aromas. Exotic fruit, too. Full bodied with seamless tannins and a very, very long finish. A benchmark Gran Selezione. Structured, yet fine at the same time. Drink or hold. 96 Points, JS, June 2022.

Decanter 97 Points

Riecine's first ever Gran Selezione is a true beauty. It comes from the Gittori vineyard, a south-facing plot which sits above 500 metres, planted in 1971 - after renting it for 20 years, the estate was finally able to purchase it in 2019. The nose shows pure, precise fragrances of rose, wildflower, raspberry and spice. Fruit is at the fore, with integrated oak in the background - simply there to support.

Youthfully plump and joyful at the moment, the succulent acidity and silky tannins bring vibrancy and alluring texture respectively. It has the depth and complexity worthy of Gran Selezione and is a glorious demonstration that the category isn't solely reserved for muscle-bound powerhouses. 97 Points, MM, March 2022.