



BIANCO DI RIECINE

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
2020	100% Trebbiano	20 years-30 years 450-500m s.l.m Limestone and Clay	Guyot and Cordon spur Yield: 30 q/ha Planting Density: 5500-6000 vines per ha
APPELLATION:	Bianco Toscana IGT		
VINTAGE:	2020		
VINEYARD:	Gaiole in Chianti (SI). Certified Organic by ICEA		
HARVEST:	September 2020. Picked by hand with two selections: in field and sorting vibrating table		
VINIFICATION:	The grapes are harvested and placed in cocciopesto amphora for fermentation and then left to macerate until December. In December, part of the liquid is transferred to a new French oak tonneau and a part left in an amphora still in maceration with 50% of the skins. In April the final mass in amphora is created.		
AGING:	10 months in cocciopesto amphora and 4 months in bottle		
BOTTLING:	December 2021		
PRODUCTION:	2500 bt da 0,75 Lt, 50 bt da 1,50 Lt		
ALCOL:	12,50 %		
CORK:	Trescases Bouchons – Premier Gran Cru Naturel – Selezione Riecine 45-25		
LABEL:	Officina Grafica		



PREMI

Bianco di Riecine	
2020	91 Falstaff



The glass bottles used are light and have a low environmental impact.

The capsules and labels used for the bottles are recyclable and regenerable **Polynature** compliant with EU Directive 94/62/EC and certified by **CSI Recyclable Polylaminata**.

The boxes intended for packaging and transport are **PEFC** certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.