

BIANCO DI RIECINE

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
2020	100% Trebbiano	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

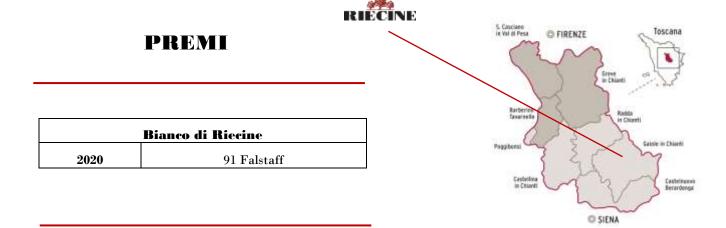
PRODUCTION: 2500 bt da 0,75 Lt, 50 bt da 1,50 Lt

ALCOL: 12,50 %

CORK: Trescases Bouchons - Premier Gran Cru Naturel - Selezione Riecine 45-25

LABEL: Officina Grafica





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 <u>EU Directive</u> <u>94/62/EC</u> and certified by **CSI** <u>Recyclabe Polylaminate</u>.

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