



RIECINE DI RIECINE

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
2010	100% Sangiovese	55 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:	Rosso Toscana IGT		
VINTAGE:	2018		
VINEYARD:	Gaiole in Chianti (SI). Certified Organic by ICEA		
HARVEST:	October 2018. Picked by hand with two selections: in field and sorting vibrating table		
WINEMAKING:	The grapes comes from the oldest Riecine vineyards, first hand picked and selected. The wine is fermented in concrete Nombrot tanks and then macerated for about 20-30 days		
AGEING:	24 months in concrete Nombrot egg tanks. 6 months in bottles		
BOTTLING:	October 2021		
PRODUCTION:	2500 bt of 0,75 Lt, 150 bt of 1,50 Lt		
ALCOL:	14,00 %		
CORK:	Trescases Bouchons – Premier Gran Cru Naturel – Selezione Riecine 49-25		
LABEL:	Arte Vino Studio and Alessandro Campatelli		



AWARDS

Riecine di Riecine IGT			
2017	92 JS		TOP SW
2016	94 JS	94 WA	TOP SW
2015	94 JS	Grande Vino SW	
2014	90 JS	Grande Vino SW	
2013	95 JS	Grande Vino SW	
2012	95 JS	91 WA	Grande Vino SW
2011	97 JS		
2010	97 JS	Grande Vino SW	



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 Poly laminate**.

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