

**RIECINE**

PALMINA

FIRST VINTAGE

2014

VARIETIES

100% Sangiovese

VINEYARD

15 years-25 years
450-500m s.l.m
Limestone and Clay

TRAINING SYSTEM

Guyot and Cordon spur
Yield: 50 q/ha
Planting Density: 5500-6000
vines per ha

APPELLATION:

Rosè Toscana IGT

VINTAGE:

2021

VINEYARD:

Gaiole in Chianti (SI). Certified Organic by ICEA

HARVEST:

September 2021. Picked by hand with two selections: in field and sorting vibrating table

WINEMAKING:

The harvest is anticipated in order to reach more acidity. Grapes are immediately softly pressed, then fermented in open concrete Nombrot tanks for 40 days at controlled temperature of 15°C

AGEING:

4 months in concrete Nombrot tanks

BOTTLING:

January 2022

PRODUCTION:

8000 bt of 0,75 Lt

ALCOL:

13,50 %

CORK:

Lafitte Cork – Riecine Selection

LABEL:

Tipografia O.G.A.



AWARDS

| Palmina IGT | | |
|--------------------|-------|-------|
| 2019 | 91 JS | 90 WA |



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 Recyclabe Polylaminata.*

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