



CHIANTI CLASSICO REVIEWS 2010

JAMES SUCKLING

93 pts

A wine with fresh fruit and chocolate, berry and juicy character. Lovely undertones of sliced orange. Long. Intense. (April 5th, 2013) “This 100% Sangiovese hails from the organically farmed 30 hectare Riecine estate located Gaiole in Chianti. Here the rocky quartz and clay soils, farmed meticulously by hand, yield fruit with intensity and depth. Riecine also implements some biodynamic treatments and believes in slow, natural yeast fermentation; this enhances Sangiovese’s natural spicy red fruit aromas and flavors and distinctive earthy character. For the Classico, a portion of the fruit ferments in small open vat lots with the balance in stainless steel, followed by aging for twelve to eighteen months in barrel. This is a lovely, medium-bodied Chianti with spicy red cherry and black plum aromas and flavors accented by cedar and earth spices. It’s got just the right balance of fruit and tannin to pair well with a variety of foods. For a classic Tuscan pairing, try it with pappardelle with boar ragu! ”

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WINE SPECTATOR

89 pts

High-toned, with cherry, berry, pine forest and licorice undercurrents combining with the vibrant structure. Finishes with a minerally tanginess. Drink now through 2020. 4,200 cases made, 1,400 cases imported.

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DOCTOR WINE – Daniele Cernilli

90 pts

Se nel vino precedente si sentiva il varietale del sangiovese in modo didattico, qui a prevalere è il territorio: il floreale è attorniato dalla nota di pasta di mandorle tipica della zona. Lievemente più corposo al palato, ma con un tannino appena ruvido. A detta di Sean si tratta di un vino lievemente inferiore al 2011, a mio modesto parere quello che questo 2010 perde in finezza lo acquista in grinta. Eccellente.

DECANTER

93 pts

Pale ruby. Sweet fruit on the nose, with hints of aniseed and powder puff. Very young, round, full-flavoured, plummy, grapey, full-bodied palate with a concentrated fruit and marzipan finish. Drink 2014-2016

TASTED JOURNAL - Markus del Monego & Andreas Larsson

89 pts

Transparent ruby red, high viscosity; some balsamic notes and red cherry; medium body, classical structure, fresh, red fruit, some spicy notes and a medium to long persistence. 87
MdM – Dark, purple red with almost garnet red hue. Quite classic style with aromas of dried figs and mild spices. On the palate almost balmy character, medium weight and rather good length.



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