



Wine sheet

BIANCO DI RIECINE 2022

Bianco Toscana I.G.T.



Vineyard

20-30 years old
450-500 m above sea level.
Limestone and clay.
Guyot and spurred cord
Yield: 35 q/ha
Plant density: 5000 pl/ha

Grape variety

100% Trebbiano

First vintage

2020

*Conduzione biologica
(Certificazione ICEA)
dei vigneti dal 2006*

Alcohol

12,50%

Manual harvest

September 2022. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.

Vinification

The grapes are harvested and placed in cocciopesto amphorae for fermentation and then left to macerate until December. In December, part of the liquid is transferred to a new French oak tonneau and part is left in the amphorae still macerating with 50% of the skins. In April, the final mass is created in the amphorae.

Aging process

10 months in cocciopesto amphora and 4 months in bottle

Date of bottling

January 2025

Number of bottles

300 bt to 0,75 Lt

Cork

Treccases Bouchons
Selezione Riecine 45-25

Label

Officina Grafica



Awards

2021 94 punti James Suckling

2020 91 punti James Suckling

The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylaminate. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.