



Wine sheet

RIECINE DI RIECINE 2022

Rosso Toscana I.G.T.



Vineyard

VIGNA PALMINA 70 years old
450-500 m above sea level.
Limestone and clay.
Guyot and spurred cord
Yield: 35 q/ha
Plant density: 4500 pl/ha

Grape variety

100% Sangiovese

First Vintage

2010

**Organic management
(ICEA certification) of
vineyards since 2006**

Alcohol

14,50 %

Manual harvest

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

Vinification

Fermentation occurs with whole grapes, with 30% of undestemmed grapes, in non-vitrified Nomblot concrete tanks. Maceration lasts 25/40 days.

Aging process

24 months in non-vitrified Nomblot concrete egg and 6 months of refinement in bottle

Date of bottling

December 2024

Number of bottles

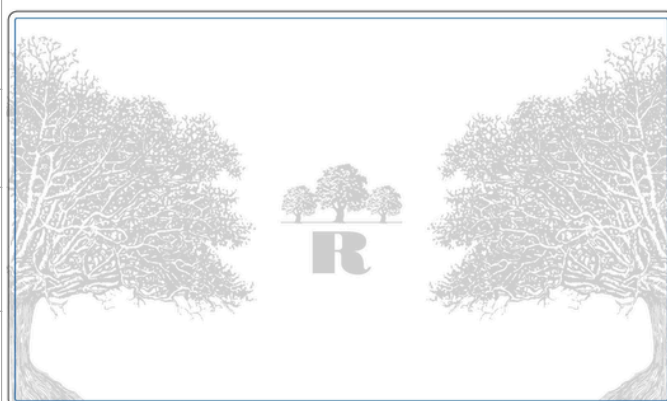
3540 bt to 0,75 Lt, 30 bt to 1,50 Lt

Cork

Trescases Bouchons
Selezione Riecine 45-25

Label

Arte Vino Studio e Alessandro
Campatelli



Awards

2021	94 Wine Advocate	94 James Suckling	🍷🍷🍷
2020	94 James Suckling		93 Wine Advocate
2019	94 James Suckling	🍷🍷🍷	95 Falstaff
2018	92 James Suckling		
2017	92 James Suckling	🍷🍷🍷	TOP Slow Wine
2016	94 James Suckling	94 Wine Advocate	TOP Slow Wine
2015	94 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 Polylaminare. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.

