



## RIECINE DI RIECINE REVIEWS 2022

### RIECINE DI RIECINE IGT

<b>JSI</b>	2015	2016	2017	2018	2019	2020	2021	2022
	94	94	92		94	94	94	92

<i>Robert Parker</i> WINE ADVOCATE	2015	2016	2017	2018	2019	2020	2021	2022
		94			93	93	94	93

<b>VINOUS</b>	2015	2016	2017	2018	2019	2020	2021	2022
			92		94	92	93	93

<b>Wine Spectator</b>	2015	2016	2017	2018	2019	2020	2021	2022

<b>falstaff</b>	2015	2016	2017	2018	2019	2020	2021	2022
	93		93	92	95	95	95	95



### WINE ADVOCATE - Monica Lerner

**93 pts**

In the bottle with the white wax capsule, the Riecine 2022 Riecine is 100% Sangiovese from a single vineyard with 70-year-old vines on a mix of sandstone, galestro shale and limestone that adds an impression of freshness. I do, however, feel the ripeness of the hot 2020 vintage, which comes across as dark cherry and raspberry marmalade. These add textural softness that is contrasted against lifted tones of white pepper and cinnamon. The wine glides smoothly over the palate. This is a release of 3,500 bottles.

## **JAMES SUCKLING**

**92 pts**

An intense wine with aromas of violets, blueberries, black pepper, oranges and sweet spices. It's ripe on the palate, with a full body, extracted tannins and austere, lifted acidity. Grainy and thick in the finish. Try from 2027.

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## **VINOUS – Antonio Galloni**

**93 pts**

One of the jewels in Chianti Classico, Riecine turns out gorgeous, beautifully transparent wines, yet remains very much under-the-radar in terms of its presence in the market, which is surprising for an estate with history that goes back more than 50 years. Winemaker Alessandro Campatelli, formerly at Tenuta di Trinoro, crafts wines of delicacy and nuance. Sangiovese speaks with great eloquence here. Reds are fermented in concrete and aged in cask and/or tonneau. Riecine di Riecine is the exception, it is 100% Sangiovese done entirely in concrete

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## **FALSTAFF**

**95 pts**

Rosso rubino brillante con riflessi violacei. Elegante e sottilmente profumato al naso, con note di ribes rosso, gigli, cioccolato bianco e noce moscata sul finale. Al palato scivola dolcemente ma con decisione, con grande eleganza, frutto denso su tannini fini, molto persistente e armonico.

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## **SLOW WINE**

**TOP WINE**



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