



## Wine sheet

# BIANCO DI RIECINE 2023

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 2023. 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.*

