



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



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
94 | 94 | 92 | | | 94 | 94 | 94 | 92



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| 94 | | | | 93 | 93 | 94 | 93



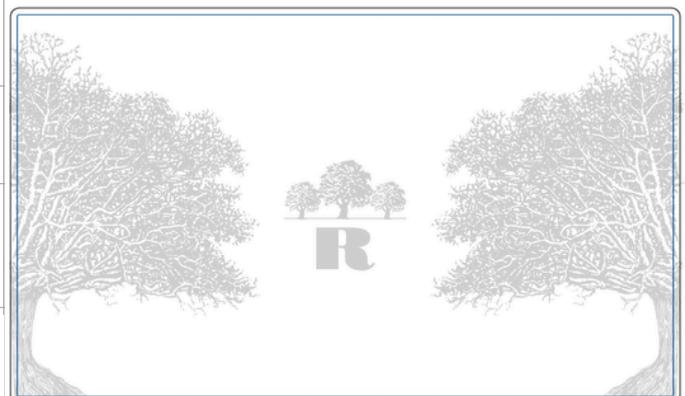
2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| | 92 | | | 94 | 92 | 93 | 93



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| | | | | | | |



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
93 | | 93 | 92 | 95 | 95 | 95 | 95



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.

