



Riecine

Chianti Classico Riserva 2017

Italia > Toscana > Chianti Classico
Secco, Rosso, Vino fermo
100% Sangiovese

The Riserva is a small production of 3.000 bottles, Sangiovese 100% from the best grapes of Chianti Classico portfolio. Aged 24 months in one big barrel of 30 HL.

About us

We are Sangiovese producers since 1971. The location of Riecine is quite unique, as we are in the most northern face of Gaiole in Chianti, where the altitude is more elevate (from 480 to 600 meters above the sea level) and the soil is more limestone, schist than clay. All the vineyards are organic with certification, with biodynamic treatments. With low sulphur additions, natural yeasts and long fermentation, the wines are gently coaxed into the world.

Viticulture

Grapes of Riserva are Picked by hand with two selections: in field and sorting vibrating table.

Vinification

The grapes are gently crashed and fermented in open cement "Nomblot" tanks. Maceration for about 10-15 days

James Suckling

93 pts

Alcohol: 15,00 %

Acidity: 6,30 g/l

Quality: Riserva / Vini DOCG



Organic

