RIECINE I.G.T.



Ruby red in color, brilliant and rich with deep red fruit flavors supported by a fine minerality. Elegant tannic structure and long fresh finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Limestone and clay

Age of Vines: 20 Years old

Altitude: 500 m above sea level

Aspect: SouthEast

Training System: Guyot

Yield per HI/Ha: 20 HI/Ha

Fermentation: Grapes are crushed by foot, then fermented in open top bins and in cement tanks, with 40 days of maceration on the skins
Aging: 36 Months mainly in Cement Tanks and used barriques (7 to 10 years old)
Production: 9,000 bottles per year

Organically and Biodynamically Produced

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