

RIECINE

CHIANTI CLASSICO RISERVA



Warm and broad on the palate, with bold fruit characteristics of cherry and blackberries. Lighter background notes of toasted nut and mild spice. Smooth, lengthy finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Limestone and clay

Age of Vines: 45 Years old

Altitude: 500 m

Yield: 30 HI/Ha

Farming practices: biodynamic

Yeast: indigenous

Skin maceration: 10-15 days

Fermentation vessel: open cement tanks

Malolactic fermentation: yes

Aging: 20 months in large Grenier casks

Production: 3,500 bottles per year