

RIECINE

TOSCANA IGT 'LA GIOIA'



Intense garnet red in color with a full bouquet of blackberry and black currant. Subtle spice on the palate supported by velvety and rounded tannins, with notes of cocoa and tobacco on the long finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Limestone and clay

Age of Vines: 40 Years old

Altitude: 500 m

Yield: 20 Hl/Ha

Farming practices: biodynamic

Yeast: indigenous

Skin maceration: 40 days

Fermentation vessel: open top bins and cement tanks

Malolactic fermentation: yes

Aging: 3 years in French oak barrels (first and second passage)

Production: 9,600 bottles per year