

RIECINE

TOSCANA IGT 'RIECINE'



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

Yield: 20 HI/Ha

Farming practices: biodynamic

Yeast: indigenous

Skin maceration: 40 days

Fermentation vessel: open top bins and cement tanks

Malolactic fermentation: yes

Aging: 36 months mainly in cement tanks and used barriques (7 to 10 years old)

Production: 9,000 bottles per year