

RIECINE

SEBASTIANO



Deep burnt caramel in color with aromas of toasted hazelnut, vanilla, and baked apples. Honey, caramel and orange zest on the palate supported by brilliant acidity with a long and balanced finish.

Color: White

Grapes: Trebbiano, Malvasia

Soil: Limestone and clay

Altitude: 450-500 m above sea level

Age of Vines: 25 Years old

Yield hl/ha: 30 hl/ha

Farming practices: biodynamic

Yeast: indigenous

Fermentation vessel: French oak barriques

Aging: at least 12 years in French oak barrels

Production: 5,000 bottles per year