

RIECINE

Sebastiano 1999



Tasting Notes

Riecine's 1999 Sebastiano, following the character of the 1997 vintage, is powerful and concentrated. While there is a hint of Vin Santo flavour, Sebastiano is made in a substantially different style: clean fruit characters with residual acidity that lift it away from the traditional Tuscan sweet wine. Complexity is achieved by careful blending barrel- aged for different periods.

Food Pairings

Like Sauternes, Riecine Sebastiano is superb with foie gras. It also goes beautifully well with desserts, chocolate, and aged cheeses such as pecorino, cheddar and parmesan.

Winemaker Notes

Made for the first time in 1994 and named to celebrate the birth of Sean's first son, Sebastian, in the same year, Riecine Sebastiano is a dessert wine made from the classic Chianti Classico white grapes, Malvasia and Trebbiano. Picked early to insure the proper acidity and fruitiness, a portion of the grape bunches are dried on racks in a covered but open-air facility. The remaining grape bunches are cut from the vine cane and left in the vineyard for several months to dry and, when the weather conditions are just right, to develop botrytis, the "noble rot" that makes the great wines of Sauternes. The grapes are gently pressed in late January, and the juice is placed directly into small, French oak barrels, used by Riecine previously to make our Riserva and La Gioia wine, to ferment slowly and naturally. The wines are raked infrequently so as not to disturb the process, and then placed in 500 milliliter bottles for additional aging of one year.

Wine Varietal:	Malvasia and Trebbiano
Harvest Date:	12 November 1999
Appellation:	IGT Toscana
Ideal Temperature:	10½C
Barrel Time:	4 years
Oak Type:	Second-use French oak barrique
Alcohol:	12.5%
Filtering:	Prior to bottling
Bottle Date:	1
Release Date:	1
Cases Produced:	160