

# RIECINE

## Chianti Classico Riserva 2001 3L Double Magnum



### Tasting Notes

This wine is characterized by wonderful fruit, big and complex without losing that Riecine austerity for which people have come to know and appreciate our wines. This wine shows the beauty of the Sangiovese grape, through and through. It is wonderful now but will improve with cellaring for at least 10 years.

### Food Pairings

Always a food wine, Riserva can be paired with most Italian dishes and pastas. Try it with rich and grilled meat dishes, and it is our favorite with chocolate desserts.

### Winemaker Notes

Similar to the 1998 vintage at Riecine, the 2001 growing season progressed well under almost ideal weather conditions. A small frost in the spring reduced our quantities, but the hot and dry summer gave us good ripeness and great structure. The harvest commenced in late September and continued into the first week of October. Fermentation progressed normally over five days in our small-lot fermentation containers. Riecine Riserva is always the best Sangiovese we can make from the vintage. Our goal is for the wine to be totally pure to the vineyard, expressing everything that is Riecine. 2001 was a wonderful vintage that allowed us to make a purely classic Riserva. Although we keep various parcels apart for Riserva quality, the wine always ends up being made from virtually all of the old vines directly in front of the cellar. The style is fresh and elegant, but it still retains its tannin core for which Riecine has become famous. Only very little new oak is used, so the fruit is clean and clear.

Wine Varietal:	100% Sangiovese
Harvest Date:	25 September 2001
Appellation:	Chianti Classico Riserva (Gaiole in Chianti)
Ideal Temperature:	18°C
Barrel Time:	28 months
Oak Type:	Second-use French oak barriques and tonneaux
Alcohol:	14.20%
pH:	3.45
Filtering:	Unfiltered
Bottle Date:	1
Release Date:	1
Cases Produced:	722

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### Reviews

#### **Gambero Rosso Italian Wines 2005**

A Guide to the World of Italian Wine for Experts and Wine Lovers

1st January 2005

It would be very difficult for an operation like Sean O'Callaghan's to be bereft for long of Three Glasses trophies, with all the effort he dedicates to improving every aspect of vineyard and cellar. So there's another laurel wreath for La Gioia '01, a largely Sangiovese Supertuscan that quite literally enchanted the tasting committee in the final round. Its pronounced, brilliant appearance sets up a thrillingly vibrant complex of clean-edged aromatics with emphatic fragrances of ripest wild berry lifted by refreshing, minty balsam. The entry is weighty, with enfolding, opulent fruit, and dense-packed tannins that only add to the suppleness, before the thoroughly decent finish.

The family jewel was flanked by splendidly performing versions of Chianti Classico, clear evidence of mastery across the entire line. La Riserva '01 labours a bit to open, but then proffers confident fruit, much of it cherry, and nice contrasting spice. In the mouth, it shows balance, with decent sinew and chewy, juicy tannins that are well-gauged, then ends broad and tasty. We found Chianti '02 very sound. Blackberry and blackcurrant are the dominant black fruit fragrances. The tone is elegant, with elegance also marking the palate, where tannins and acidity performing well without becoming over-assertive. It finishes creamy, delicious, and long.

#### **Chianti Classico Riserva 2001**

Wine Spectator

15th October 2004

A solid red, with lots of crushed black fruit and superclean, spicy mineral character. Full-bodied, with fine, firm young tannins and a long, mineral finish. Needs time. Nicely done. Best after 2005. 715 cases made.