



RIECINE

Riecine 2011

APPELLATION	IGT Toscana		
BLEND	100% Sangiovese		
TERROIR	Soils of limestone and clay. Altitude: 500 m		
VINEYARD	Gaiole in Chianti (Siena). Selection of the historical vineyards of Riecine. Certificated Organic by ICEA and introducing biodynamic practices.		
AVERAGE AGE OF THE VINE:	20 years		
YIELD	20 hl/ha		
HARVEST	Picked by hand with 2 selections: in the vines and vibrating sorting table. Date: October 2011.		
WINEMAKING	Separated by plots. Grapes are crushed by foot and then, either fermented in open top bins or cement "Nomblot" tanks. Maceration for about 40 days and pressed off.		
AGEING	Aged 36 months in used barriques and big wooden casks.		
BOTTLING	December 2014, by gravity. Production: 9 000 bottles of 75 cl and 200 magnums.		
CELLARING	Can be enjoyed now and will last up to 20 years.		
TASTING NOTES	Ruby red robe, Medium bodied wine, Brilliant and rich with deep red fruits flavours supported by a fine minerality. Elegant tannic structure and long fresh finish.		
FOOD & WINE pairing:	all types of stew and game in sauce. Very interesting with <i>Tagine</i> . Will go very well on a traditional <i>Bistecca Fiorentina</i> (T-bone Steak BBQ with vine shoots) or in winter with thick soups, like the classic <i>Ribollita</i> . Serving temperature: 16 -18 °C.		
ANALYSIS	Alcohol:	14 %	
	SO2 total:	70 mg/L	Total acidity: 5.76 g/L
	pH:	3.45	Residual sugar: 1.50 g/L

PRESS (*Vintage 2010*) "TOP 100 WINES in 2014" by James Suckling, 98 pts.
VINO DELL'ECCELLENZA by L'Espresso
GRANDE VINO by Slowine - CORONE by Vinibuoni d'Italia
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Bottles 75 cl &
Magnums 1,5L