



RIECINE

T U S C A N Y



CHIANTI CLASSICO DOCG RIECINE

GRAPES 100% SANGIOVESE

REGION TUSCANY

HARVEST SEPTEMBER/OCTOBER. PICKED BY HAND WITH TWO SELECTIONS: IN FIELD AND SORTING VIBRATING TABLE

WINEMAKING SEPARATED BY PLOTS. THE WINE FERMENTED IN OPEN NOMBLOT CONCRETE TANKS. MACERATED FOR ABOUT 10 DAYS AND PRESSED OFF

AGEING 11 MONTHS IN OLD TONNEAU. AT LEAST 3 MONTH BOTTLE AGING

TASTING NOTES MEDIUM BODY, MEDIUM TANNIN & MID TO HIGH ACIDITY. LOTS OF RED FRUIT FLAVOURS, WITH A SUBTLE TOUCH OF OAK GIVING IT A SLIGHT WOODSMOKE AROMA.



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TRESETTE 777 IGT RIECINE

GRAPES 100% MERLOT

REGION TUSCANY

HARVEST SEPTEMBER 2017. PICKED BY HAND WITH TWO SELECTIONS: IN FIELD AND SORTING VIBRATING TABLE

WINEMAKING GRAPES ARE FERMENTED IN BIG GRENIER WOODEN CONICAL TANKS

AGEING 24 MONTH IN THREE TONNEAU OF 700 LITERS (7HL), WHERE THE NAME OF THE WINE COMES FROM.

TASTING NOTES FRUITY, MINERAL, VELVETY, SPICY



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RIECINE DI RIECINE 100% SANGIOVESE

RIECINE



GRAPES 100% SANGIOVESE

REGION TUSCANY

HARVEST OCTOBER 2018. PICKED BY HAND WITH TWO SELECTIONS: IN FIELD AND SORTING VIBRATING TABLE

WINEMAKING THE GRAPES COMES FROM THE OLDEST RIECINE VINEYARDS, FIRST HAND PICKED AND SELECTED. THE WINE IS FERMENTED IN CONCRETE NOMBLOT TANKS AND THEN MACERATED FOR ABOUT 20-30 DAYS

AGEING 24 MONTHS IN CONCRETE NOMBLOT EGG TANKS. 6 MONTHS IN BOTTLES

BOTTLING OCTOBER

TASTING NOTES A RUBY RED ROBE, MEDIUM BODIED WINE WHICH IS RICH WITH DEEP RED FRUITS FLAVOURS SUPPORTED BY A FINE MINERALITY. ELEGANT TANNIC STRUCTURE AND LONG FRESH FINISH.



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LA GIOGIA IGT RIECINE

GRAPES 95% SANGIOVESE, 5% MERLOT

REGION TUSCANY

HARVEST OCTOBER 2018. PICKED BY HAND WITH TWO SELECTIONS: IN FIELD AND SORTING VIBRATING TABLE

WINEMAKING SELECTION OF BEST SANGIOVESE AND MERLOT. THE GRAPES ARE PICKED, SELECTED BY HAND. THE FERMENTATIONS IS CARRIED IN CONCRETE NOMBLOT TANKS AND THE MUST IS MACERATED FOR 10-15 DAYS OVER THE SKINS

AGEING 24 MONTH IN NEW FRENCH TONNEAU. AT LEAST 6 MONTH BOTTLE AGING

BOTTLING JANUARY

TASTING NOTES GARNET RED ROBE. AN AMPLE AND VERY FINE WINE WITH NOTES OF BLACK FRUITS (BLACKBERRY AND BLACKCURRANT). SUBTLE SPICES GREATLY SUPPORTED BY VELVETY AND ROUNDED TANNINS. LONG FINISH ON FLOWERS (PEONY AND VIOLET), COCOA AND TOBACCO.



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CHIANTI CLASSICO RISERVA RIECINE

GRAPES 100% SANGIOVESE

REGION TUSCANY

HARVEST OCTOBER. PICKED BY HAND WITH TWO SELECTIONS: IN FIELD AND SORTING VIBRATING TABLE

WINEMAKING SEPARATED BY PLOTS. THE WINE FERMENTED IN OPEN NOMBLOT CONCRETE TANKS. MACERATION FOR ABOUT 15 DAYS AND PRESSED OFF.

AGEING 24 MONTHS IN BIG GRENIER CASK. AT LEAST 3 MONTH BOTTLE AGING

BOTTLING DECEMBER

AWARDS JAMES SUCKLING, 92 PTS
DECANTER, 91 PTS
VINOUS-ANTONIO GALLONI, 92 PTS
FALSTAFF, 92 PTS
TONY WOOD, 92 PTS
INTRAVINO, AG92-SD90
ROSSORUBINO.IT, 3 STARS
LUCA GARDINI, 98 PTS
WINE SPECTATOR, 91 PTS
WINES CRITICS-RAFFAELE VECCHIONE, 93 PTS
GAMBERO ROSSO, CHIANTI CLASSICO
COLLECTION 2020



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