



Riecine

TECHNICAL SHEETS



TUSCANY

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl
f @



Chianti Classico

DOCG

RIECINE

Grapes	Sangiovese
Region	Gaiole in Chianti (SI). Certified Organic by ICEA, Tuscany
Harvest	September/October. Picked by hand with two selections: in field and sorting vibrating table
Winemaking	Fermentation occurs with the whole grape, in non-vitrified Nombrot concrete tanks. Maceration lasts 15/20 days.
Ageing	11 months in old Tonneau. At least 3 month bottle aging
Tasting notes	A medium ruby hue appears in the glass, offering aromas of cranberry and tangy cherry layered with a pronounced mineral undertone. On the palate, it delivers lively acidity and fine, enduring tannins, creating a dynamic profile. This wine stands out for its tension and the interplay between its mineral character and tart red fruit.



V 2016

- 94 James Suckling
- 94 Decanter
- 96 Luca Gardini

V 2017

- 92 James Suckling
- 91 Decanter
- 3 Glasses, Gamber Rosso

V 2018

- 92 James Suckling
- 99 Luca Gardini
- 90 Wine Enthusiast

V 2019

- 92 James Suckling
- 91 Decanter

V 2020

- 92 James Suckling
- 91 Wine Spectator
- 91 Decanter

V 2021

- 93 James Suckling
- 91 Decanter
- 90 Antonio Galloni

V 2022

- 92 James Suckling
- 92 Wine Enthusiast
- 92 Antonio Galloni

V 2022

- 92 Antonio Galloni
- 93 ErGentili
- 92 James Suckling
- 91 Decanter



Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

[vinoveritasfl](http://vinoveritasfl.com)





Riecine di Riecine

Rosso Toscana IGT

RIECINE

Grapes Sangiovese

Region Gaiole in Chianti (SI). Certified Organic by ICEA, Tuscany

Harvest September/October 2022. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.

Winemaking Fermentation occurs with whole grapes, with 30% of undestemmed grapes, in non-vitrified Nomblot concrete tanks. Maceration lasts 25/40 days.

Ageing 24 months in non-vitrified Nomblot concrete egg and 6 months of refinement in bottle

Tasting notes "Medium, bright ruby red colour with a brightening rim. Very fragrant nose of redcurrant, rosehip, fresh raspberries, pomegranate and fine spice and thyme. Very fresh and juicy on the palate with tightly woven, elegant tannins and a long, pleasantly fresh finish." Falstaff



V 2015

- 94 James Suckling

V 2016

- 94 James Suckling
- 94 Wine Advocate
- TOP Slow Wine

V 2018

- 92 James Suckling

V 2017

- 92 James Suckling
- 3 Glasses, Gambero Rosso
- TOP Slow Wine

V 2019

- 94 James Suckling
- 3 Glasses, Gambero Rosso
- 95 Falstaff

V 2020

- 94 James Suckling
- 93 Wine Advocate

V 2021

- 94 Wine Advocate
- 94 James Suckling
- 3 Glasses, Gambero Rosso
- 95 ErGentili
- 93 Antonio Galloni

V 2022

- 93 Antonio Galloni



Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl
f @



Chianti Classico Riserva

DOCG

RIECINE

Grapes Sangiovese

Region Gaiole in Chianti (SI). Certified Organic by ICEA, Tuscany

Harvest The grapes are harvested and selected by hand. Fermentation occurs with the whole grape, in non-vitrified Nombrot concrete tanks. Maceration lasts 15/20 days.

Winemaking The grapes are harvested and selected by hand. Fermentation occurs with the whole grape, in non-vitrified Nombrot concrete tanks. Maceration lasts 15/20 days.

Ageing 24 month in large Grenier oak barrels and 3 month of a bottle aging

Tasting notes "Dark, shiny ruby colour. Elegant bouquet of ripe blackberry and ribes, with some cloves and white pepper behind it, complex. Harmonious on the palate, beautiful alternation of lively acidity, fine-grained tannin and precise fruit, long." Falstaff



V 2015

- 93 James Suckling
- 92 Wine Spectator
- 3 Glasses, Gambero Rosso

V 2016

- 93 James Suckling
- 94 Decanter
- 93 Wine Advocate

V 2017

- 93 Wine Spectator
- 93 James Suckling
- 90 Wine Enthusiast

V 2018

- 94 James Suckling
- 93 Antonio Galloni

V 2019

- 94 James Suckling
- 92 Wine Spectator
- 94 Decanter

V 2020

- 93 James Suckling
- 92 Decanter
- 92 Wine Advocate

V 2021

- 93 Wine Advocate
- 93 James Suckling
- 94 Antonio Galloni
- 95 ErGentili
- 94 Decanter

V 2022

- 95 Antonio Galloni

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

[vinoveritasfl](http://vinoveritasfl.com)





Gran Selezione

Chianti Classico D.O.C.G.

RIECINE

Grapes	Sangiovese
Region	Gaiole in Chianti (SI). Certified Organic by ICEA, Tuscany
Harvest	September/October 2021. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.
Winemaking	Single-vineyard GITTORI. The grapes are harvested and selected by hand. Fermentation takes place with the whole grape, in non-vitrified Nomblot cement tanks. Maceration lasts 25 days.
Ageing	24 months in old French oak tonneaux and 6 months of refinement in bottle
Tasting notes	"Dark, shiny ruby colour. Elegant bouquet of ripe blackberry and ribes, with some cloves and white pepper behind it, complex. Harmonious on the palate, beautiful alternation of lively acidity, fine-grained tannin and precise fruit, long." Falstaff



V 2019

- 96 James Suckling
- 92 Wine Spectator
- 97 Decanter

V 2020

- 95 James Suckling
- 96 Decanter
- 93 Wine Advocate
- Top 100 wines of 2024, Jeb Dunnuck
- 95 Antonio Galloni
- 93 Wine Spectator

V 2021

- 94+ Wine Advocate
- 96 Falstaff
- 95 Antonio Galloni
- 97 Italy's Finest Wines
- 95 Wine Enthusiast
- 17.5 Jancis Robinson
- 93 ErGentili





777

Tresette JGG

RIECINE

Grapes 100% Merlot

Region Gaiole in Chianti (SI). Certified Organic by ICEA, Tuscany

Harvest September. Picked by hand with two selections: one in vines and the second in the vibrant sorting table

Winemaking The grapes are harvested and selected by hand. Fermentation takes place with the whole grape in a truncated conical barrel of French oak Grenier.

Ageing 30 months in three 7 hl French oak tonneaux, from which the wine takes its name (3 barrels - 7 hl). 6 months in bottle

Tasting notes "Intense ruby red colour. Notes of cherry, raspberry and sour cherry, with a hint of herbs and Mediterranean scrub. Deep and soft on the palate, with excellently integrated tannins and a spicy, fresh finish." Falstaff



V 2016

- 97 punti James Suckling
- 93 punti Wine Advocate

V 2017

- 94 punti James Suckling
- 92 punti Wine Advocate

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl





La Gioia
Rosso Toscana IGT
RIECINE

Grapes	Sangiovese
Region	Gaiole in Chianti (SI). Certified Organic by ICEA, Tuscany
Harvest	October. Picked by hand with two selections: one in vines and the second in the vibrant sorting table
Winemaking	Selection of best Sangiovese. The grapes are picked, selected by hand. The fermentations is carried in Nomblot concrete tanks and the must is macerated for 15-20 days over the skins
Ageing	24 months in new, second and third year tonneau. At least 6 months bottle aging
Tasting notes	"Elegant, bright ruby red colour with a brightening rim. A complex nose of juicy cherries, redcurrants, black pepper, eucalyptus and cedar wood. Fresh on the palate with fine-grained, still youthful tannins, final with herbal flavours and pomegranate." Falstaff
Food Pairing	Dark poultry, dark meat, medium old cheese, pizza, pasta, casseroles and others, mild game dishes.



V 2015

- 95 James Suckling
- 92 Wine Advocate

V 2016

- 94 James Suckling
- 94 Wine Advocate
- 3 Glasses, Gambero Rosso

V 2017

- 92 James Suckling
- 92 Decanter
- 90 Antonio Galloni

V 2018

- 95 James Suckling
- 92 Antonio Galloni

V 2019

- 94 James Suckling
- 94 Wine Advocate
- 92 Antonio Galloni

V 2020

- 94 James Suckling
- 92 Antonio Galloni
- 93 Wine Advocate
- 98 Er Gentili

V 2021

- 94 Antonio Galloni

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl

