

# RIECINE

## BIANCO DI RIECINE

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*Aromas of dried lemon and orange peel, chamomile tea, and red plum flesh. Intense and textured, with flavors of pickled juicy peach and Castelvetrano olive. Finishes with firm minerality.*

**Color:** Orange

**Area of Production:** Tuscany, Italy

**Appellation:** Bianco Toscana IGT

**Vineyard:** Gaiole

**Varietals:** Trebbiano

**Soil:** Limestone and clay

**Age of Vines:** 25 years

**Elevation:** 450-500 meters

**Farming Practices:** Organic

**Vinification:** Grapes are fermented in cocchiopesto amphora and macerate on the skins for 3 months. Part of the liquid is transferred to new French oak tonneau and part left in amphora with 50% of the skins for 4 more months.

**Aging:** 10 months in cocchiopesto amphora

**First Vintage:** 2020