

# RIECINE

## CHIANTI CLASSICO RISERVA



Warm and broad on the palate, with bold fruit characteristics of cherry and blackberries. Lighter background notes of toasted nut and mild spice. Smooth, lengthy finish.

**Color:** Red

**Grapes:** 100% Sangiovese

**Soil:** Limestone and clay

**Age of Vines:** 25 Years old

**Altitude:** 500 m/above sea level

**Aspect:** SouthEast

**Training System:** Guyot

**Yield per HI/Ha:** 30 HI/Ha

**Fermentation:** The grapes are crushed by foot, then fermented in open-top bins and in cement tanks

**Aging:** 18 Months in Cement Tanks, used barriques, old Tonneaux, and Wood Casks

**Production:** 18,000 bottles per year

**Organically and Biodynamically Produced**

Represented by Soilair Selection

[Seventy.com/RiecineChiantiClassicoRiserva](https://Seventy.com/RiecineChiantiClassicoRiserva)