

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: 45 Years old

Altitude: 500 m above sea level

Aspect: SouthEast

Training System: Guyot

Yield per HI/Ha: 30 HI/Ha

Fermentation: Gentle crushing with fermentation in open cement tanks with maceration on the skins for 10-15 days

Aging: 20 months in large Grenier casks

Production: 3,500 bottles per year

Organically and Biodynamically produced 😊

Represented by Soilair Selection

Seventy.com/RiecineChiantiClassicoRiserva