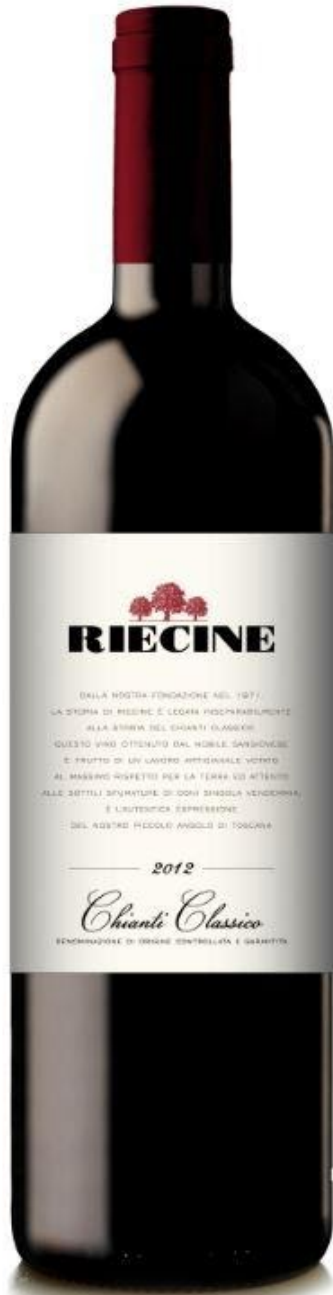


RIECINE

CHIANTI CLASSICO



Fruit-driven on the nose with subtle aromas of rose and eucalyptus. Elegant with a medium bodied structure, finishing on velvety and rounded tannins.

Color: Red

Grapes: 100% Sangiovese

Soil: Limestone and clay

Age of Vines: 15 Years old

Altitude: 450-500 m

Yield: 30 HI/Ha

Farming practices: biodynamic

Yeast: indigenous

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

Malolactic fermentation: yes

Aging: 18 months in cement tanks, used barriques and old tonneaux

Production: 42,000 bottles per year