



THE FACE OF DUKE

Ducato di Chianche

RIECI

RIECI

“Duke” originated from the desire to cultivate the land and grapes to enhance the area and rediscover the genuine value of traditions, of the bond with pur land and for the people we love most.

The sincere and close friendship between us, **Antonio and Filippo**, brought these ideas to life. The friendship comes from the passion for wine that dominates us both. The desire to share this passion has led us to “Duke”.

The idea was to “grow” with a piece of land. So we started our journey together with Le Vigne, the most beautiful piece of land of Chianche. Of course, mistakes do not we both lost one but it is true that mistakes makes them who try to do something and we have committed!

Certainly, we do not include this fact as a mistake, on the contrary! A terrible mistake was made when our friends talked us into converting the property into vineyard: “Come on, we can set up an organization together, it will be fun! We will promote the best Grapes to value our territory at its best.”

Grapes... we have produced enough since 2006, but no value.



DUKE

Ut 'via ad victoriam



RIECI

The Market the market always just the market.

What does the market want?

Still yet we can not give an exhaustive answer, but for a year now we

have been producing Rieci and... we love it just the way it is!

Rieci is our way of telling the story of our territory, the story of the

small village of Chianche and our way of living life.

The name comes from Greci, the spring water which originates from

the local mountains and as for tradition the chianchesi are long-

living because they drink water from that source.

Rieci is the translation of the word in dialect "Grieci" and the bottle

is dedicated to success and the tension that each one of us puts into

pursuing it.

We have always wondered about the nature of luck: we are now

convinced more than ever that it exists.

Perseverance, consistency, determination are the terms we like to

associate with the magical concept of "happening".

The importance we give to wine is the importance we give to being

together with our favorite people whom we love sharing dreams,

plans and visions with: and these are the points which represent

the most important reason in the continuing search to produce a

wine which amazes and can be appreciated on all occasions when a

"transversal" state of mind is required.

The level of attention and dedication we put in all the phases of the

Rieci life cycle is what we devote to the things we do with passion:

the absolute total.

Lux munda mundis



Capri and Villa Jovis have greatly inspired the label concept Rieci. In Capri, the golden ratio is everywhere. The front label resumes ratios and proportions of the doors. The back label is inspired by the "salto of Tiberius": the place used by the Emperor to admire the mainland.

Le Vigne

The vineyard is located in the center of Chianche and it is divided into three areas I have identified three themes which are particularly dear to me:
Lux, Tenebris and Fortuna.

The fund is not plowed but only ventilated to preserve the microclimate of the land which is characterized by different slopes, exposure and micro-oroography in the three different areas.

The main orientation is to the south, with the advantage of not catching the first rays of sunshine in frosty mornings during vegetative growth.

Fertilization is organic-biological and carried out at the end of the harvest.

A hectare is left to insects , to their homes and the bees.

Faber est suae quisque fortunae



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Sergio

Sergio Pappalardo is not just a winemaker, he is a man of the past as well as Rieci is not simply a bottle of white wine.

We live in time when wine has bent its nature to the tastes of the market... "I would like my wine to be soft at the exit . . . particularly persistent... mineral but not too much... maybe in a blindfolded tasting you would not tell the difference between a soft drink and what you have just finished drinking. The most observant define it with just one word: approval.

With Sergio you can not afford the luxury to ask or, or worse yet, to expect it to be... His work is strongly connected to the profound interpretation of the nature of things, to the concept, simple and difficult at the same time: the concept of "that's the way it is".

And Rieci is a Greco di Tufo.

Orietur in tenebris lux tua



"The Greco di Tufo is a difficult grape, certainly among the most difficult to cultivate in the world. It's a complicated grape and easily oxidizable by the quantity and variety of substances present within."

Sense Machine

“When I drink Rieci this is what I do: I take a nice big glass of fine crystal, I wait for the temperature to make the sensor on Tiberius leap turn green, I pour some and wait for condensation, I then fill my glass till it’s half full and I drink it all: like when you’re thirsty.

I await the awakening of the senses...
and I keep having fun.

I use my other hand to drink.”

Antonio

“The golden colour, rather evolved immediately shows that it is undoubtedly a Greco di Tufo, notoriously rich in pigments. The scents are gently fruity, they rather reveal hints of rocks, minerals, sulfur and aromatic herbs,. Superb taste. Softness and freshness offset each other beautifully, while a mineral vein enriches the momentum. The taste is pleasant, not at all intense, but extremely inviting. It will improve while still in the bottle.”

© Gimmo Cuomo - Corriere della Sera



I use the most sophisticated technologies to reduce invasive intervention on the vineyard.

The Bottle

The bottle is the result of continuous and passionate Research in the vine cultivation, always carried out taking into account the individual tasting EXPERIENCE. The result is a bottle of the most unique INNOVATIVE content.

The RIECI experience begins from the bottle, not any bottle, every detail is there for a reason. With RIECI nothing is left to chance.

The greek border as a gateway to “drink Dionisio”, the choice of Phaedrus with Fabula “The fox and the tragic mask” as a symbol of the pursuit of luck, RIECI leads to ecstasy where all senses are involved.

Shrouded in black and gold symbols of dark times and rebirth, RIECI wants to be the inspiration and the road to reach “Fortuna”, Beauty Ecstasy.



The Secrets of Rieci

The high relief in Braille shows the type of wine (Greco di Tufo) and tasting mode.

The QR Code which framed with a mobile device phone opens up to the Rieci world.

Nomarcorc Select Bio, the first cap the world without carbon footprint, produced by biopolymers proceeds of sugar cane.

The innovative TermoNanotecnologia panel lights up when the ideal temperature is reached.

Codex Code to access affinity research world wide.



The Name of the bottle derives from the source of longevity called "Greci" (in dialect **RIECI**) situated in Chianche (Av).

The writing in **Braille** in high relief shows the type of wine (Greco di Tufo) and the tasting modality.

The Fox and the tragic mask.
Phaedrus: Fabulae, I, 7. Path for the pursuit of good luck.

GREEK border.
Symbolical access key.

QR Code.
By framing the code with a mobile phone, the RIECI world is disclosed.

RIECI uses Nomacorc Select Bio, the first bottle cap in the world with no carbon footprint, produced with biopolymers derived from sugar cane.

Innovative Technology.
The square will light up when the ideal temperature of the wine is reached.

Codex.
Access code for the affinities world wide.

La volpe e la maschera tragica - Fedro: Fabulae, I, 7
Personam tragicam forte vulpes viderat; quam postquam huc illuc semel atque iterum verterat, 'O quanta species inquit' cerebrum non habet.' Hoc illis dictum est quibus honorem et gloriam Fortuna tribuit, sensum communem abstulit. *umberto*

PRODOTTI IN ITALIA
Integralmente prodotto ed imbottigliato da: **Ducato di Chianche**
CHIANCHE (Av) ITALIA

750ml e
14%vol vendemmia 2014

La temperatura di RIECI
Il TAPPO di questa bottiglia: **NOMACORC Select bio**

Lotto: **L01/2015**

CONTIENE SOLFITI - CONTAINS SULPHITES
www.ducatodichianche.it/RIECI



Lifestyle

The bottle has inspired a search in lifestyle: Rieci as a trendsetter.

With Rieci you access Italian Living, the Italian Style, the Italian Revolutionary Innovation...



follow **#rieci**

RIECI Italian Excellency
Greco di Tufo White Wine



Organoleptic description

“The golden colour, rather evolved, immediately shows that it is undoubtedly a Greco, notoriously rich in pigment. The scents are not gently fruity, they rather reveal hints of rock, minerals, sulfur and aromatic herbs. Superb taste. Softness and freshness offset each other beautifully, while a mineral vein enriches the momentum. The taste is pleasant, not at all intense but extremely inviting. It will improve while still in the bottle.”

© Gimmo Cuomo - Corriere della Sera



Technical details



Registered Designation of Origin: Greco di Tufo DOCG

Variety: 100% Greco di Tufo

Location: Chianche (Avellino) - Campania - ITALY

Vineyard size: 2,2 ha

Altitude: 430 m

Vineyard layout: South-West

Land: Calcareous clay

Pruning: Guyot

Production: 40 Ql/Ha

Type and time of harvest: hand-picked,
16th - 17th October

Winemaking: Pressing of crushed and de-stemmed grapes, settling and racking must, fermentation at controlled temperature for 20 days

Maturation: 9 months on the dregs

No tartaric stabilization

Filtration: Sterile, in cartridges 0.45 µm

Bottling: 29th November 2015

Yield: 56%

Bottles produced: 6.570

ANALYTICAL DATA

Acquired Alcohol: 12,41% vol.

Residual Sugar: <1 g/l

Non-reducing extract: 21,9 g/l

pH: 3,34

Total acidity: 6,64 g/l

Total sulfur dioxide: <51 mg/l

Legal limit for organic dry white wine: 150 mg/l

Legal limit dry white wine: 200 mg/l

BEES: “Pure” and Mulsum

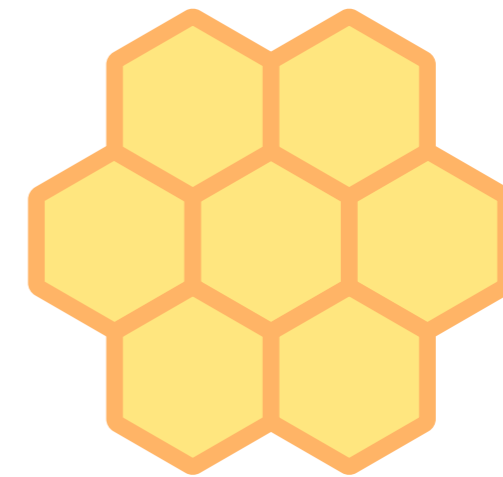
I devote special attention to our territory, an attachment to my roots and a high sensitivity towards the preservation of biodiversity.

I therefore cherish the knowledge that every human intervention to the environment is never innocent and that the vineyard is an ecosystem where plants, animals and insects live in equilibrium. I take not only care of the vineyard but also and above to the vineyard ecosystem respecting the life it contains.

In the small picturesque hill of Chianche I have dedicated a grove of oaks and acacias to the free flight and the life of a family of wild bees.

“Pure” is the golden honey the bees produce,
“Pure” white, organic, sustainable.

“Pure” and RIECI at a temperature of 24 degrees Celsius for a MULSUM experience.



Mulsum ex vino et melle fit.

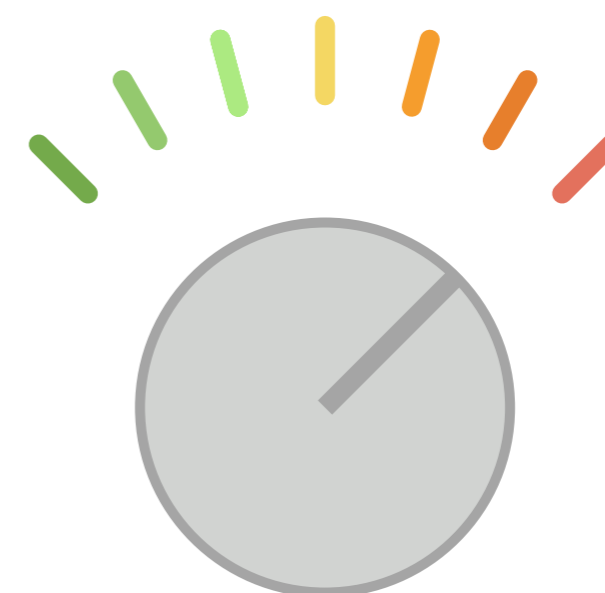
Thomas Cisterciensis Ioannes Algrinus, Commentaria in Cantica canticorum

Music

Music and wine: how our perception is influenced by our surroundings, by what we feel, taste, smell... Wine resonates with its environment in ways we're just beginning to understand.

Enhance your Experience from the vineyard to wine tasting, inspired by:

- Ezio Bosso
- De-Phazz
- Marvin Gaye
- Quincy Jones
- Paolo Nutini
- Carlo Peralta
- Giacomo Puccini
- U2
- Barry White
- Bill Withers



Enhance your Experience

Face of the DUKE

Filippo CANNATA is among the greatest Light Designers in the World.
An Artist with a dedicated passion to wine.



“Cool” in Rieci

Originating from west African tribes the concept of cool represented the mask worn by the tribe sorcerers both in harsh times as well as in positive and fertile times. It was used both to reassure and to put on guard the tribe members. It was a sort of outrigger between the good and the bad, prudence and impulsiveness.

Contents by the Luca Sapio and Luca Ward Podcast “LATITUDINE SOUL” Don Cornelius



DUKE

Ducato di CHIANCHE
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