



LA GIOIA

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
1982	95% Sangiovese 5% Merlot	45 years 450-500m s.l.m Limestone and Clay	Guyot and Cordon spur Yield: 30 q/ha Planting Density: 5500-6000 vines per ha
APPELLATION:	Rosso Toscana IGT		
VINTAGE:	2018		
VINEYARD:	Gaiole in Chianti (SI). Certified Organic by ICEA		
HARVEST:	October 2018. Picked by hand with two selections: in field and sorting vibrating table		
WINEMAKING:	Selection of best Sangiovese and Merlot. The grapes are picked, selected by hand. The fermentations is carried in concrete Nombrot tanks and the must is macerated for 10-15 days over the skins		
AGEING:	24 month in new French tonneau. At least 6 month bottle aging		
BOTTLING:	January 2022		
PRODUCTION:	5000 bt of 0,75 Lt, 150 bt of 1,50 Lt		
ALCOL:	14,50 %		
CORK:	Trescases Bouchons – Premier Gran Cru Naturel – Selezione Riecine 49-25		
LABEL:	Studio De Renzis		



AWARDS

La Gioia IGT			
2017	92 JS		
2016	94 WA	94 JS	★ 🍷🍷🍷
2015	92 WA	95 JS	
2013	90 WA	93 JS	
2012	93 JS		
2011	94 JS		
2009	92 WA	92 JS	Vino Slow SW
2007	92 JS		
2006	90 WS		
2005	90 WS		
2004	91 WS	🍷🍷🍷	
2001	91 WS	93 WA	🍷🍷🍷
1999	93 WS	91 WA	
1998	🍷🍷🍷		
1997	95 WS	90 WA	
1996	90 WS		
1995	90 WS	🍷🍷🍷	
1990	90 WS		
1988	91 WS		



The glass bottles used are light and have a low environmental impact.

The capsules and labels used for the bottles are recyclable and regenerable **Polynature** compliant with EU Directive 94/62/EC and certified by **CSI Recyclable Poly laminate**.

The boxes intended for packaging and transport are **PEFC** certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.