



**Wine sheet**  
**LA GIOIA 2021**

**Rosso Toscana I.G.T.**



***Vineyard***

35-45 years old  
450-500 m above sea level.  
Limestone and clay.  
Guyot and spurred cord  
Yield: 45 q/ha  
Plant density: 6000 pl/ha

***Grape Variety***

80% Sangiovese, 20% Merlot

***First Vintage***

1982

***Organic management (ICEA certification) of vineyards since 2006***

***Alcohol***

15,00 %

***Manual harvest***

October 2021. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.

***Vinification***

Selection of the best Sangiovese and Merlot grapes. The grapes are harvested and selected by hand. Fermentation takes place in non-vitrified Nomblot concrete tanks. Maceration lasts 20 days.

***Aging process***

24 months in new French oak tonneaux (at least 70%) and 6 months of refinement in bottle

***Date of bottling***

December 2024

***Number of bottle***

5880 bt to 0,75 Lt, 100 bt to 1,50 Lt

***Cork***


Trescases Bouchons  
Selezione Riecine 45-25

***Label***

Studio De Renzis



***Awards***

<b>2020</b>	94 James Suckling	92 Antonio Galloni	93 Wine Advocate
<b>2019</b>	94 James Suckling	94 Wine Advocate	92 Antonio Galloni
<b>2018</b>	95 James Suckling		92 Antonio Galloni
<b>2017</b>	92 James Suckling	92 Decanter	90 Antonio Galloni
<b>2016</b>	94 James Suckling	94 Wine Advocate	
<b>2015</b>	95 James Suckling		92 Wine Advocate

*The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylaminate. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.*

