



# **LA GIOIA REVIEWS 2020**

**JAMES SUCKLING**

**94 pts**

Very spicy nose of licorice root, raspberries and cherries. Chewy palate with cherry flavors, crisp acidity, ripe chalky tannins and a medium to full body with good length. Drink or hold.

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**WINE ADVOCATE**

**93 pts**

In the red capsule, this wine is almost all Sangiovese with a tiny addition of Merlot. The Riocine 2020 La Gioia offers a plush and immediate personality with a sweet, earthy note that follows from nose to finish. It appears with medium-dark concentration, and the fruit feels a little riper and a little softer in this vintage. These qualities give it a more accessible approach overall.

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**WINE ENTHUSIAST**

**92 pts**

The nose is an umami kaleidoscope, with balsamic and plums and the freshness of earth and stones push back on the richness of mushroom and grilled meat. A stunning sweetness emerges on the palate, but an enduring astringent plum-skin note, along with assertive acid and tannins, provide balance. - Danielle Callegari.

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**WINESCRIPTIC.COM**

**97 pts**

Geniale e di dimensione floreale mostra grazia e precisione di esecuzione con toni freschi e balsamici certamente apprezzati sin da subito. Note di glicine, biancospino, giacinto si fondono a gardenie, petali di rosa e karkadè. Buccia di limone, ribes, fragole poco mature e zenzero animano la scena secondaria. Corpo medio, tannini perfettamente estratti ed un finale sapido e vibrante di grande progressione naturale. Che bello, una vera Gioia, tra le più grandi di sempre!

Meglio dal 2025.

**VINOUS – Antonio Galloni**

**92 pts**

The 2020 Rosso La Gioia (Sangiovese, Merlot) is a very good wine. It captures all the briskness and freshness typical of these wines, but there's also a bit less character and personality than the pure Sangioveses in the range. Even so, La Gioia offers plenty of the character that is such a signature of the wines at this small Gaiole estate.

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**ERNESTO GENTILI**

**98 pts**

Colore rubino vivo, giovanile, profumi di frutti rossi e agrumi, è tonico, grintoso, dinamico, ben sostenuto dall'acidità, con un pizzico di rovere che affiora nel finale lungo ed espressivo.

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