



LA GIOIA REVIEWS 2021

LA GIOIA SUPER TUSCAN IGT



2015	2016	2017	2018	2019	2020	2021
95	95	92	95	94	94	93



2015	2016	2017	2018	2019	2020	2021
92	94		93	94	93	91



2015	2016	2017	2018	2019	2020	2021
		90	92	92	92	94



2015	2016	2017	2018	2019	2020	2021
				95		



2015	2016	2017	2018	2019	2020	2021
95	94	94	94	95	94	95



JAMES SUCKLING

93 pts

A muscular wine with aromas of dried cherries, raspberries, tobacco and earth. Medium- to full-bodied, it displays firm, velvety tannins and crisp acidity with a tight finish. Try after 2026.

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WINE ADVOCATE

91 pts

In the bottle with the red wax capsule, the Riecine 2021 La Gioia is 80% Sangiovese supplemented with 20% Merlot. These results feel more open-knit, immediate and ultimately a bit more oxidative in delivery. Dark cherry and apricot with spicy acidity appear on the close. That freshness comes out strongly, ending on a suddenly tart note. Production is 8,000 bottles.

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FALSTAFF

95 pts

Rosso rubino frizzante con sfumature violacee. Seducente aroma di lamponi selvatici, ciliegie, timo e lavanda al naso. Al palato è succoso e animato, riposa su se stesso, tannini fini, acidità danzante, finale persistente e salato.

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VINOUS – Antonio Galloni

94 pts

One of the jewels in Chianti Classico, Riecine turns out gorgeous, beautifully transparent wines, yet remains very much under-the-radar in terms of its presence in the market, which is surprising for an estate with history that goes back more than 50 years. Winemaker Alessandro Campatelli, formerly at Tenuta di Trinoro, crafts wines of delicacy and nuance. Sangiovese speaks with great eloquence here. Reds are fermented in concrete and aged in cask and/or tonneau. Riecine di Riecine is the exception, it is 100% Sangiovese done entirely in concrete.

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