



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



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

Robert Parker 2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 |
92 | 94 | | 93 | 94 | 93 | 91 |

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

Wine Spectator 2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 |
| | | | 95 | | |

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

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

