

RIECINE

LA GIOIA



La Gioia shows an intense garnet red color, with a full bouquet of red fruits (blackberry and blackcurrant) and subtle spices, greatly supported by velvety and rounded tannins.

It is an explosion of flavours and complexity, characterized by a lingering and smooth finish of flowers (peony and violet), cocoa and tobacco.

Color: Red

Grapes: 100% Sangiovese

Soil: Limestone and clay

Age of Vines: 40 Years old

Altitude: 500 m above sea level

Aspect: SouthEast

Training System: Guyot

Yield per HI/Ha: 20 HI/Ha

Fermentation: The grapes are crushed by foot, then fermented into open top bins and in cement tanks, with 40 days of macerations on the skins

Aging: 3 Years in French Oak barrels (first and second passage)

Production: 9,600 bottles per year

Organically and Biodynamically Produced

Represented by Soilair Selection

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