

# RIECINE

## LA GIOIA



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

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

**Color:** Red

**Grapes:** 100% Sangiovese (native grape variety from Tuscany)

**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, within 40 days of maceration with the skins

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

**Production:** 800 Cases

**Organically produced, biodynamic practices**

Represented by Soilair Selection

[Seventy.com/Riecinelagioia](https://seventy.com/Riecinelagioia)