

RIECINE

La Gioia 2003



Tasting Notes

The La Gioia 2003 is an excellent example of the vintage's rich and ripe. Yet it retains the elegance and structural balance that distinguish all of our wines. Showing a bit more texture and austerity than the 2003 Riserva, La Gioia 2003 tastes of ripe cherries, vibrant blackberries, plums and black currants.

Food Pairings

Enjoy this wine with substantial meat dishes, grilled foods, as well as rich aged cheese and chocolate desserts. Try our 2003 La Gioia with your favorite barbeque recipe.

Winemaker Notes

2003 presented growing conditions that were extremely hot and dry, which enabled us to grow impressive grapes that were highly concentrated. The heat was spread evenly over the whole growing season, contributing to consistent ripening.

As always at Riecine, careful grape selection is critical to our quality. We double-checked every bunch of grapes before acceptance, selecting only the best berries that contribute to our wine's distinctively fresh, clean fruit taste.

Aged in 60% new French oak barrique and blended from several vineyard parcels including Montecucco, La Gioia combines our great Sangiovese grapes and a touch of Merlot to achieve a darker, deeper flavor. The wine will age well and for many years.

Wine Varietal:	Sangiovese and 5% Merlot
Appellation:	Toscana IGT
Barrel Time:	24 Months
Oak Type:	Second use French oak barrique and tonneaux; 60% n
Alcohol:	14,5%
Filtering:	Unfiltered
Bottle Date:	1
Release Date:	1
Cases Produced:	15000