Coste del Vivo, Coste del Vivo 2015, IGT Toscana Rosso
92 / 100 pts.

Attractive aromas of smoky dark cherries and cranberries, with ripe redcurrants, chocolate and meaty notes. The palate is round and smooth, fresh and well-polished.

Decanter magazine
November 2021

Coste del Vivo, Rosso No. 1, NV IGT Toscana Rosso (edition 16/17/19)
17,5 / 20 pts.

Superb. The acidity is geometric, triangular, feisty, orange-blossom fragrant, direct. The fruit is orange and passion fruit bleeding into plums and tea leaves and sage and mint and thyme and scribbles of pencils and late-summer nights and the finish is like walking through a just-harvested hay field when the first cool rain of autumn is falling soft as mist. Love this. It's delicious, delicious, delicious. I tasted it right at the end of a very long tasting - seven hours on my feet - and it quite literally revived (m)y flagging soul. Drink 2021 - 2026

Tamlyn Currin, www.jancisrobinson.com
https://www.jancisrobinson.com/tastings/238534
October 2021

Coste del Vivo, Rosso No. 1, NV IGT Toscana Rosso (edition 16/17/19)

This is a very cunning non-vintage blend of fruit harvested in 2016, 2017 and 2019. Made by Toby Owen and employing Sangiovese, Cabernet Franc and Merlot along with little-known Pugnitello and Cillegiolo, this is one of the most complex and rewarding reds of the season. Imagine a flavour amalgam of Bordeaux, Chianti, Brunello di Montalcino and Chinon and then give it a little age and also some well-seasoned oak, and you have a flavour that twists and turns on the palate triggering every taste bud imaginable.

Matthew Jukes, Moneyweek Wine Club
October 2021

Coste del Vivo, Rosso No. 1, NV IGT Toscana Rosso (edition 15/16/18)
17,5 / 20 pts.

Succulent, polished fruit in beautiful balance. This is enough to inspire a rash of multi-vintage blends, no? Walter may disapprove of the incursion of those Bordeaux grapes but it's a really lovely drink, grown, presumably, not that far from Tenuta del Trinoro. Very long and nuanced. Beautiful texture and freshness. Lip smacking! How wonderful to find this under £20 a bottle. No prizes for label design but I'd much rather all the effort went into making a lovely (and ready) drink. Not a wine for long keeping. Just drink it. VGV

Jancis Robinson, www.jancisrobinson.com
https://www.jancisrobinson.com/tastings/219479
July 2020

Coste del Vivo, Rosso No. 1, 2014, IGT Toscana Rosso

This is a spectacular wine which puts many Brunello di Montalcinos to shame with its lush, power-packed palate and insultingly low price. Made from Merlot, Cabernet Sauvignon and Sangiovese, this is such an impressive wine I decided to drink the whole bottle rather than just tasting it, spitting it out and moving on. The depth of fruit and volume of flavour conjures up images of expensive Super Tuscan-style reds and yet wines with this degree of sophistication cost somewhere between £50 and £100. If I could have one wish this month it would be for every (Money Week) reader to order this wine – then you could all see what I see in this incredible creation

Matthew Jukes, Money Week Wine Club
July 2019

Coste del Vivo, Rosso No. 1, 2014, IGT Toscana Rosso

Lovely mature notes, warm, ripe, some old wood, herbs, bitter sweet, wild strawberries, with aromas and flavours reminiscent of smooth, delicious high quality Tuscan wines. The tannin and acidity is just right, balancing the beautiful fruit. It's drinking perfectly now. It's not a long-term keeper, so enjoy now and over the next 2 to 3 years.

Robin Davis, Swig wines, London, UK

Coste del Vivo, Rosso No. 1, 2014, IGT Toscana Rosso

For a red of power and southern-sun infused flavour, Tuscany provided a Dirty Dozen standout in the complex form of Tenuta Tobia's warm earthy, leathery, dried herby smoothie from vines near the Brunello di Montalcino zone.

David Williams, "The best of the Dirty Dozen"
www.theguardian.com
https://www.theguardian.com/food/2019/sep/29/the-best-indie-wines-from-the-dirty-dozen-wine-tasting-david-williams
The Observer Magazine, 29th September 2019