



2006 Gagliole Rosso

A Proprietary Blend Dry Red Table wine from Tuscany, Italy,

Review by

WA # , #184 (Aug 2009)

Rating: 92

Drink 2009 - 2014

Cost: \$85

The 2006 Rosso (90% Sangiovese, 10% Cabernet Sauvignon) is simply gorgeous in its compelling inner perfume of blackberry jam, violets, minerals and road tar. The wine reveals superb focus and energy, with outstanding balance and a long, harmonious finish. I also tasted the 2005 and 2004 and found both vintages holding up well, with the 2004 in particular showing lovely complexity and richness. Anticipated maturity: 2009-2014. Gagliole is best known for its high-end reds, but this entry-level Chianti Classico is an excellent choice that won't break the bank. Importer: Vias Imports, New York, NY; tel. (212) 629-0200

2006 Gagliole Pecchia IGT

A Sangiovese Dry Red Table wine from Tuscany, Italy,

Review by

WA # , #184 (Aug 2009)

Rating: 94

Drink 2010 - 2021

Cost: \$190

The estate's top bottling, Pecchia, is a wine that has improved markedly over the last few years. The 2006 is fresh, vibrant and layered. A rich, textured core of ripe fruit emerges from this expansive, full-throttle wine. Today the sheer opulence dominates and the oak needs some time to settle down, but the balance is impeccable and all this wine needs is at least another year or two in bottle. Pecchia is 95% Sangiovese and 5% Merlot. Sadly, there are just 3,000 bottles of the 2006. Anticipated maturity: 2010-2021. Gagliole is best known for its high-end reds, but this entry-level Chianti Classico is an excellent choice that won't break the bank. Importer: Vias Imports, New York, NY; tel. (212) 629-0200

2007 Gagliole Chianti Classico Rubiolo

A Sangiovese Dry Red Table wine from Castellina in Chianti , Classico, Chianti, Tuscany, Italy,

Review by
WA # , #184 (Aug 2009)
Rating: 89
Drink 2009 - 2012
Cost: \$30

The 2007 Chianti Classico Rubiolo offers up floral red fruit, spices and herbs in a soft, inviting style. The Rubiolo is 90% Sangiovese and 10% Merlot, and was aged in equal parts cask, barrique and tank. This fresh Chianti is best enjoyed while the fruit is vibrant. Anticipated maturity: 2009-2012. Gagliole is best known for its high-end reds, but this entry-level Chianti Classico is an excellent choice that won't break the bank. Importer: Vias Imports, New York, NY; tel. (212) 629-0200
