



### **2007 Gagliole Rosso**

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

Review by  
WA # , #191 (Oct 2010)  
Rating: 92  
Drink 2012 - 2022  
Cost: \$67

The 2007 Gagliole, Sangiovese and Cabernet Sauvignon, comes alive in the glass with layers of perfumed dark fruit, wild herbs, underbrush and tar. The French oak adds volume and richness but is better balanced than has been the case in the past. This shows gorgeous clarity and vivid detail all the way through to the chiseled finish. Like so many 2007s, the Gagliole is remarkably open and expressive at this early stage in its life. Still, the presence of Cabernet Sauvignon seems to represent a lack of faith in Sangiovese, which is a shame, considering the inherent quality of these vineyards. Anticipated maturity: 2012-2022.

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### **2007 Gagliole Pecchia IGT**

A Sangiovese Dry Red Table wine from Tuscany, Italy,

Review by  
WA # , #191 (Oct 2010)  
Rating: 94  
Drink 2012 - 2022  
Cost: \$180

The 2007 Pecchia, Sangiovese from the estate's finest plot, saturates the palate with masses of dark fruit, smoke, tobacco, licorice and incense. It is a wild, exotic wine loaded with character and personality. The dark, seamless fruit follows through to a long, exceptionally pure finish. This is another gorgeous wine from Gagliole. Anticipated maturity: 2012-2022

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### **2008 Gagliole Chianti Classico Rubiolo**

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

Review by  
WA # , #191 (Oct 2010)  
Rating: 88  
Drink 2010 - 2016  
Cost: \$23

The 2008 Chianti Classico Rubiolo comes across as fresh and vinous in its bouquet, until the full force of its rich, exuberant fruit hits the palate. This shows wonderful richness and intensity in its succulent red cherries, mint, rosemary and roses. The beautiful, fruit-driven Rubiolo is best enjoyed while the fruit is vibrant. Anticipated maturity: 2010-2016.