

**2004 Montevertine Le Pergole  
Torte Vino da Tavola**

The 2004 Le Pergole Torte is flat-out great. Fine, silky tannins frame expressive red berries, flowers, mint, spices and tobacco as the wine opens up in the glass. This is one of the most refined Pergole Tortes ever made. The balance of fruit, acidity and structure is nothing short of pure magic. The 2004 has enough fruit to drink well for a number of years, but it is also insanely beautiful, even today. Anticipated maturity: 2012-2034.

In a week during which I tasted most of the reference point Sangioveses and Sangiovese-based reds, one wine stuck out - Le Pergole Torte. Quite honestly, I had a hard time getting to sleep the night I tasted these wines. They were that viscerally thrilling. Le Pergole Torte isn't a great Tuscan or Italian wine. It is simply one of the world's elite wines. Montevertine is located in Radda, one of the coolest, highest-altitude spots in Chianti Classico. When I visited last April, the vineyards were noticeably more backward in their development relative to what I had seen in the other parts of the region. Le Pergole Torte was a groundbreaking wine when it was first conceived by proprietor Sergio Manetti in the early 1970s. At the time, Chianti Classico regulations obligated producers to include w...

- Antonio Galloni (June, 2012)

**2006 Montevertine Le Pergole  
Torte Vino da Tavola**

The 2006 Le Pergole Torte is utterly spellbinding. It hasn't fleshed out yet like the 2004, but it nevertheless possesses breathtaking inner perfume, great purity in its fruit and fabulous overall balance. Today the tannins remain a touch firm, but the wine's beauty is impossible to miss. True pleasure is still a few years away. I imagine the 2006 will still be fabulous at age 30. The 2006 Pergole Torte is shaping up to be yet another jewel in a long line of stunning wines from Montevertine. Anticipated maturity: 2016-2036.

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**2007 Montevertine Le Pergole  
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The 2007 Le Pergole Torte totally captivates all of the senses with its extraordinary purity, depth and radiance. It is without question one of the finest wines of the year. This cool, late-ripening site was favored in 2007, a year that was mostly warm and dry. The resulting wine boasts extraordinary richness and opulence, but no sense at all of heaviness. Layers of striking, intensely perfumed fruit build to the huge, dazzling finish. There is nothing missing at all here. In many ways, the 2007 brings to mind the legendary 1990 Riserva. What a great showing. Anticipated maturity: 2017-2037.

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