

**1996 Montevertine Le Pergole
Torte Vino da Tavola**

The 1996 Le Pergole Torte is frankly hard to taste after the first four wines in this vertical. Today it is impossibly young. Firm tannins, beautifully delineated aromatics and refined layers of fruit are all present in the 1996, but the wine needs time. It is another classic, cool-vintage wine from Montevertine. There is considerable freshness and energy in the 1996, but this will always be a relatively linear Pergole Torte. Anticipated maturity: 2014-2036.

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 ...

- Antonio Galloni (June, 2012)

**1999 Montevertine Le Pergole
Torte Vino da Tavola**

The 1999 Le Pergole Torte is another striking wine. Today the 1999 is a bit closed in on itself, but this looks to be a vibrant Pergole Torte with good juiciness and fine overall balance. The 1999 doesn't have the energy or vibrancy of the most long-lived vintages, but in exchange it will drink well relatively early, for Le Pergole Torte. It is one of the few vintages that is merely outstanding, but not immortal. Anticipated maturity: 2014-2029.

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**2001 Montevertine Le Pergole
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The 2001 Le Pergole Torte is incredibly elegant and sophisticated. It boasts fabulous depth and pure richness. Stylistically, the 2001 stands apart from every other vintage at Montevertine. An early April frost reduced yields by 40%, resulting in an unusually dense, powerful Pergole Torte. Because of the sheer richness of the fruit, the 2001 can be enjoyed today, but it has the depth to develop gracefully for another 20 years, easily. Layers of dark red fruit, spices and rose petals build to a rich, explosive crescendo of aromas and flavors that satisfies all of the hedonistic and intellectual senses. This is a dazzling showing for the 2001. Anticipated maturity: 2013-2033.

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