



## 2010 Agrilandia Fortulla

A Proprietary Blend Dry Red Table wine from Tuscany, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #201 Jun 2012	Antonio Galloni	<u>88</u>	Drink: 2012 - 2014	\$26 (26)

The 2010 Fortulla is a fresh, vibrant red well suited for drinking over the next two to three years. Red berries, flowers and licorice jump from the glass of this vibrant, tank-aged blend of 50% Cabernet Sauvignon and 50% Cabernet Franc. Anticipated maturity: 2012-2014.

Consulting oenologist Luca D'Attoma oversees winemaking at Agrilandia, one of the handful of projects he follows on the Tuscan coast. The early wines have been quite promising. It will be interesting to see what develops here as the biodynamically farmed vineyards acquire age.

Importer: Giuliana Imports, Boulder CO; tel. (303) 547-6343

## 2008 Agrilandia Sorpasso

A Proprietary Blend Dry Red Table wine from Tuscany, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
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Wine Advocate #201  
Jun 2012

Antonio Galloni

91

Drink: 2012 -  
2016

\$44 (44)

The 2008 Sorpasso is gorgeous in this vintage. Dark cherries, plums, licorice, tar and spices wrap around the palate. This is an especially juicy, expressive red from the Tuscan coast. The 2008 impresses for its depth, delineation and overall sense of harmony. The blend is 47% Cabernet Sauvignon, 47% Cabernet Franc and 6% Merlot. Anticipated maturity: 2012-2016.

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