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RATING: 90 points

PRODUCER: Agrilandia

FROM: Tuscany, Italy

VARIETY: Proprietary Blend

DRINK:2010 - 2017

SOURCE:WA, #191

The 2007 Fortulla offers up dark cherries, plums, minerals and menthol in a plump, juicy style. A polished, totally impeccable finish adds to the wine's superb drinkability. Frankly, it's hard to put the glass down. Anticipated maturity: 2010-2017.

These are the first wines I have tasted from Agrilandia, a small property located in Castiglioncello. Consulting oenologist Luca D'Attoma is doing brilliant work here. Fortulla is a blend of equal parts Cabernet Sauvignon and Cabernet Franc fermented in stainless steel and aged in used French oak barrels. A new wine, Sorpasso, is in the works, and will be predominantly Cabernet Sauvignon with a dash of Cabernet Franc and Petit Verdot. If these wines are any indication, the estate has a very bright future ahead of it.

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

-Antonio Galloni
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2008 Agrilandia Fortulla RATING: (90-92) points

PRODUCER: Agrilandia

FROM:Tuscany, Italy
VARIETY:Proprietary Blend

**DRINK**:2012 - 2018

ESTIMATED COST:\$29

SOURCE:WA, #191 Oct 2010 The 2008 Fortulla, tasted from barrel, may prove to be even better than the 2007. The aromas and flavors reveal more delineation, minerality and elegance in a package that is irresistible. This is also the first vintage in which the wine was vinified and aged completely in house, whereas previous vintages were made in a

rented facility. Anticipated maturity: 2012-2018.

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<u>Other</u>

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