

## 2010 La Gerla Brunello di Montalcino

A Sangiovese Dry Red Table wine from Italy, Montacinio, Brunello di Montalcino, Tuscany, Italy

Review by Monica Larner eRobertParker.com # 217 (Feb 2015)

Rating: 94+ Drink 2017 - 2030

Cost: \$0

Dark spice and dried cherry aromas open the bouquet of the 2010 Brunello di Montalcino. This may be the best base Brunello I have tasted from La Gerla. The wine is distinguished by a heightened sense of uniformity, especially where the bouquet is concerned. You can easily identify tones of cherry, spice, leather cola and licorice that are typical of the Sangiovese grape. Wait a few minutes, and the wine begins to shows finely etched tones of grilled Mediterranean herb, ash and dried ginger. The nose is penetrating and deep with etched mineral tones at the back. This lovely wine also exhibits silky, long tannins on the smooth finish. Importer(s): Vera Food & Wine, 150 Morris Ave, Springfield, NJ 07081, (973) 912-0274, www.verafoodandwine.com Wine Warehouse, 6550 E Washington Blvd, Los Angeles, CA 90040, (800) 331-2829, www.winewarehouse.com The Country Vintner, 12305 N Lakeridge Parkway, Ashland, VA 23005, (804) 752-3670, www.countryvintner.com Slocum and Sons, 30 Corporate Dr, North Haven, CT 06473, (203) 239-8000, www.slocumandsons.com Giuliana Imports, 1200 Pearl St, #65, Boulder, CO 80203, (303)547-6343, www.giulianaimports.com Casa Bruno LLC, 1 SE Alder St., Suite B, Portland, OR 97214, (503) 235-7429, www.casabrunowines.com David Bowler Wine, 119 W 23rd St., New York, NY 10011, (212) 807-1680, www.bowlerwine.com Virtuoso Selections, www.virtuososelections.com Tenzing Wines & Spirits, LLC, 165 North Morgan Street, Chicago, IL 60607, www.tenzingws.com