



Coste Della Sesia Rosso “Leandro” 2021

Gaggiano’s 2021 Coste della Sesia Leandro is a fruity, exuberant red that nevertheless retains the classic, mid-weight structure typical of the appellation. All of this fruit is from Bramaterra, where the wines naturally tend to be richer (within the context of Alto Piemonte). A burst of dark red cherry, kirsch, lavender and dried herb lingers.

91 pts- Antonio Galloni, Vinous Media, November 2023

Coste Della Sesia Rosso “Leandro” 2020

The 2020 Coste della Sesia “Leandro” comes in at an even thirteen percent alcohol and delivers a lovely, red fruity bouquet of cherries, a touch of blood orange, fresh Piemontese herb tones, woodsmoke, gamebird and a lovely base of soil tones. On the palate the wine is deep, full-bodied and tangy, with lovely transparency, a good core of fruit, moderate tannins and a long, complex and very nicely balanced, vibrant finish. This is lovely juice.

90 pts- John Gilman, View from the Cellar, September-October 2023

Coste Della Sesia Rosso “Leandro” 2018

The Leandro bottling from Marco and Claudio Fabris’ Cantina Gaggiano is crafted from a blend of eighty percent Nebbiolo and ten percent each of Vespolina and Croatina. The wine is aged in a combination of older Austrian oak botti and French tonneau for six months prior to bottling, with an eye towards making a wine of early appeal. The 2018 Leandro comes in at an even thirteen percent octane and offers up a lovely nose of cherries, rose petals, a touch of road tar, camphor, stony soil tones and a topnote of distant woodsmoke. On the palate the wine is full-bodied, focused and beautifully transparent in profile, with a fine core, tangy acids, moderate tannins and a long, complex and seamlessly balanced finish. Fine juice that is already tasty, but certainly has the structure to also improve with a bit of bottle age.

90 pts- John Gilman, View from the Cellar, September-October 2022