

Cantina Gaggiano

Alto Piemonte



Coste Della Sesia Rosso “Leandro” 2021

The 2021 Leandro bottling from Cantina Gaggiano is crafted from its customary cépages of eighty percent Nebbiolo and ten percent each of Croatina and Vespolina. The wine is already beautifully complex on the nose, wafting from the glass in a transparent blend of cherries, gamebird, a touch of red curry, fresh oregano, stony soil tones, a touch of black licorice, woodsmoke and a topnote of mustard seed. On the palate the wine is bright, fullish, red fruity and soil-driven, with a lovely core of fruit, tangy acids, a fair bit of chewy tannin, lovely focus and grip and a long, complex and very well balanced, youthful finish. This is going to be an excellent wine, but it needs some cellaring to allow its tannins to soften up properly. 2031-2060.

92 pts- John Gilman, View from the Cellar, July-August 2024

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