

Cantina Gaggiano

Alto Piemonte



Coste Della Sesia Nebbiolo “Sandrin” 2022

The Coste della Sesia “Sandrin” bottling from Cantina Gaggiano is made from nebbiolo vines in one of their top vineyards in Gattinara, but not aged as long in the cellars as the Gattinara cuvée made from the same vineyard. The 2022 Sandrin tips the scales at thirteen percent octane and offers up a beautifully pure and precise bouquet of cherries, anise, stony soil tones, a bit of smoked meats, lovely spice tones and a topnote of distant bonfire. On the palate the wine is bright, tangy, full-bodied and youthfully tannic, with a lovely core of fruit, fine soil inflection and grip, firm, chewy tannins and excellent length and grip on the focused and nascently complex finish. This is a fine bottle in the making, but it is going to demand some cellaring to soften up its chassis of nebbiolo tannins. 2032-2060+.

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