



2012 La Gerla • Brunello di Montalcino

Rating: 92+

Price (\$) \$58

Drink Date 2017 - 2026

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Issue Date 28th Feb 2017

Source

[229, The Wine Advocate](#)

The La Gerla 2012 Brunello di Montalcino reminds me of the vintage that precedes it (although I like this edition better). Like with the 2011 vintage, this estate has done a great job in capturing as much of the primary fruit as possible, given the warm vintage conditions. Dark fruit with black currant and wild blueberry come into focus. Those fruit tones are aged and evolved for sure, but they don't show tired or flat characteristics at this point. Delicate notes of cola, licorice and blue flower add complexity. The tannic presence is reduced and the mouthfeel delivers silkiness and softness instead. La Gerla puts its Brunello annata into large oak casks for three years. This Brunello is ready to drink now.

Alberto Passeri of La Gerla farms vineyards in two zones. Six hectares are located in the northern Canalicchio area. This is where the winery and the single-vineyard Vigna gli Angeli are located. This site was developed by Franco Biondi Santi, the property's previous owner, in the 1970s. La Gerla has an additional six hectares near the Abbazia di Sant'Antimo (in the south). The Canalicchio soils in the north are thick and deep, but vineyards to the south are more alkaline in character. Both are located 350 to 400 meters above sea level. They both complement each other. Alberto tells me fruit from the Castelnuovo dell'Abate area (to the south) ripened very successfully even in the difficult 2014 vintage. In fact, the 2014 Brunello di Montalcino sees all of its fruit from there, although production was reduced. However, the 2014 Brunello di Montalcino Riserva gli Angeli was not produced because that vineyard was not able to reach full ripeness in the cold vintage.