

**1981 Montever tine Le Pergole
Torte Vino da Tavola**

The 1981 Le Pergole Torte doesn't have the textural elegance or finesse of the 1979, but then again, that is an unfair measuring stick. Still deeply colored and rich for its age, the 1981 offers up an exotic melange of dark cherries, plums, mint, tobacco, incense, leather and spices, all woven into a fabric of incredible class. This is a fabulous showing from a wine that falls just short of reaching icon status by the lofty standard established at this historic estate. Anticipated maturity: 2012-2022.

In a week during which I tasted most of the reference point Sangioveses and Sangiovese-based reds, one wine stuck out - Le Pergole Torte. Quite honestly, I had a hard time getting to sleep the night I tasted these wines. They were that viscerally thrilling. Le Pergole Torte isn't a great Tuscan or Italian wine. It is simply one of the world's elite wines. Montever tine is located in Radda, one of the coolest, highest-altitude spots in Chianti Classico. When I visited last April, the vineyards were noticeably more backward in their development relative to what I had seen in the other parts of the region. Le Pergole Torte was a groundbreaking wine when it was first conceived by proprietor Sergio Manetti in the early 1970s. At the t...

- Antonio Galloni (June, 2012)

**2006 Montever tine Le Pergole
Torte Vino da Tavola**

The 2006 Le Pergole Torte is utterly spellbinding. It hasn't fleshed out yet like the 2004, but it nevertheless possesses breathtaking inner perfume, great purity in its fruit and fabulous overall balance. Today the tannins remain a touch firm, but the wine's beauty is impossible to miss. True pleasure is still a few years away. I imagine the 2006 will still be fabulous at age 30. The 2006 Pergole Torte is shaping up to be yet another jewel in a long line of stunning wines from Montever tine. Anticipated maturity: 2016-2036.

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- Antonio Galloni (June, 2012)

**2009 Montever tine IGT
Montever tine**

The 2009 Montever tine comes across as more classic than the Pergole Torte. Firm yet well-integrated tannins support expressive sweet red cherries, freshly cut flowers and mint. The 2009 is a highly attractive, pointed Montever tine that oozes class and elegance. Clean, saline notes inform the beautifully pointed, delineated finish. This is far from an easygoing 2009. The wine still needs time to fully come together. Anticipated maturity: 2014-2029.

Montever tine is one of the reference point producers in Tuscany for ageworthy, traditionally made wines. The estate's flagship, Le Pergole Torte, plays in the same league with the very finest wines in the world. Proprietor Martino Manetti describes 2010 as a year with constantly changing weather. An irregular flowering lowered yields. Rain interrupted the early part of the harvest before an Indian summer drenched with heat allowed the last phase of ripening to occur without further incident. In the warm 2009 vintage, these high-altitude, late-maturing vineyards got an extra shot of richness that filled out the wines without going to extremes. Readers may want to check out my vertical of the flagship Le Pergole Torte in this issue, as well as my video interview with Martino Manetti t...

- Antonio Galloni (June, 2012)

2010 Montevertine IGT Pian del Ciampolo

The 2010 Pian del Ciampolo impresses for its density. Sweet dark cherries, flowers, mint and licorice are some of the many notes that emerge from the glass. There is a purity and beauty to the 2010 that I admire. This is a gorgeous entry-level wine from Montevertine. As always Pian del Ciampolo is mostly Sangiovese with a dollop of Colorino and Canaiolo. I tasted the wine from cement one week prior to bottling. Anticipated maturity: 2012-2020.

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- Antonio Galloni (June, 2012)

2009 Montevertine Le Pergole Torte Vino da Tavola

The 2009 Le Pergole Torte is flat-out great. Layers of fruit wrap around the palate in this flashy, seductive Pergole Torte. There are no hard edges to be found. Sweet red cherries, roses, spices and mint are layered into the silky, radiant finish. The 2009 is a wine of extraordinary elegance. Today the 2009 comes across as a smaller scaled version of the 2007. This is also the first year of biological farming at Montevertine. Despite the heat wave in August, Martino Manetti waited until October 12 to bring the Sangiovese in. Anticipated maturity: 2017-2039.

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- Antonio Galloni (June, 2012)

2008 Montevertine Le Pergole Torte Vino da Tavola

The 2008 Le Pergole Torte (Sangiovese) is more expressive in its bouquet than the Montevertine, but lacks some of that wine's body. Hard candy, sweet red berries, flowers and spices are some of the notes that emerge from this unusually open, accessible Pergole Torte. Today, the 2008 doesn't appear to be one of the legendary vintages of Pergole Torte, but in exchange the wine will offer very fine drinking upon release. Anticipated maturity: 2013-2028.

Montevertine's two top 2008s are both solid, but not as differentiated as they are most years.

Importer: Rosenthal Wine Merchants, Pine Plains, NY; tel. (800) 910-1990

Importer(s):

Rosenthal Wine Merchant, .1219 Route 83
Pine Plains NY 12567-4810,
518-207-9100, www.madrose.com

- Antonio Galloni (August, 2011)

**1996 Montevertine Le Pergole
Torte Vino da Tavola**

The 1996 Le Pergole Torte is frankly hard to taste after the first four wines in this vertical. Today it is impossibly young. Firm tannins, beautifully delineated aromatics and refined layers of fruit are all present in the 1996, but the wine needs time. It is another classic, cool-vintage wine from Montevertine. There is considerable freshness and energy in the 1996, but this will always be a relatively linear Pergole Torte. Anticipated maturity: 2014-2036.

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- Antonio Galloni (June, 2012)

**2010 Montevertine Le Pergole
Torte Vino da Tavola**

The 2010 Le Pergole Torte has all the makings of another strong vintage for this wine. Today the firm tannins convey an impression of reticence, yet there is a silkiness to the fruit that is highly appealing. It will be interesting to see which direction the 2010 takes over the coming years. Today, it appears the cold season and late harvest were a bit challenging for a microclimate that is already on the cool side. Anticipated maturity: 2020-2035.

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- Antonio Galloni (June, 2012)

**2004 Montevertine Le Pergole
Torte Vino da Tavola**

The 2004 Le Pergole Torte is flat-out great. Fine, silky tannins frame expressive red berries, flowers, mint, spices and tobacco as the wine opens up in the glass. This is one of the most refined Pergole Tortes ever made. The balance of fruit, acidity and structure is nothing short of pure magic. The 2004 has enough fruit to drink well for a number of years, but it is also insanely beautiful, even today. Anticipated maturity: 2012-2034.

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- Antonio Galloni (June, 2012)

2006 Montevertine IGT Pian del Ciampolo

Everything is in the right place in the 2006 Pian del Ciampolo (Sangiovese, Canaiolo and Colorino). The heat of the vintage has given this wine an additional level of ripeness without fundamentally altering its style. This medium-bodied, weightless wine reveals highly attractive, almost Pinot-like fruit, with tobacco and wild herb overtones that develop in the glass. It offers excellent length and finessed tannins. If it develops additional complexity in bottle, it could very well merit a higher score. This is an absolutely delicious wine from Montevertine. Anticipated maturity: 2008-2016.

Readers looking for delicate, perfumed Sangiovese and Sangiovese-based wines need look no further than Montevertine. The estate is located in Radda, one of the cooler, fresher micro-climates in Tuscany. The wines have always required bottle age to develop, yet these are wines that showcase an aromatic side of Sangiovese that shares much in common with Pinot Noir and Nebbiolo, rather than the more overt fruit-driven wines that are made elsewhere. Readers who have visited the property know the facilities are cramped. As a result of space constraints all the wines see multiple bottlings and small variations are therefore possible.

Importer: Ros...

- Antonio Galloni (June, 2008)

1990 Montevertine Riserva Vino da Tavola

The 1990 Riserva is the most open and easy to drink of the trio of wines from Sergio Manetti (although all of the wines are flattering and accessible). A blend of Sangiovese and Canaiolo, the Riserva is lighter-bodied and less intense than Le Pergole Torte and Il Sodaccio. It should drink well for 7-8 years. The 1990s from proprietor Sergio Manetti are the finest I have tasted from this high profile Tuscan producer. All three wines exhibit considerable ripeness, as well as wonderfully layered, textured palates with gobs of ripe black-cherry fruit intertwined with spicy new oak.

Importer: Empson USA, Alexandria, VA.

Importer(s):

Rosenthal Wine Merchant, .1219 Route 83
Pine Plains NY 12567-4810,
518-207-9100, www.madrose.com

- Robert M. Parker, Jr. (October, 1994)

1999 Montevertine Le Pergole Torte Vino da Tavola

The 1999 Le Pergole Torte is another striking wine. Today the 1999 is a bit closed in on itself, but this looks to be a vibrant Pergole Torte with good juiciness and fine overall balance. The 1999 doesn't have the energy or vibrancy of the most long-lived vintages, but in exchange it will drink well relatively early, for Le Pergole Torte. It is one of the few vintages that is merely outstanding, but not immortal. Anticipated maturity: 2014-2029.

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- Antonio Galloni (June, 2012)

**1990 Montevertine Il Sodaccio
Vino da Tavola**

The 1990 Il Sodaccio (100% Sangiovese) adds a chocolatey note to its rich, intense, black-cherry-scented, medium to full-bodied flavors. It should drink well for 7-12 years.

The 1990s from proprietor Sergio Manetti are the finest I have tasted from this high profile Tuscan producer. All three wines exhibit considerable ripeness, as well as wonderfully layered, textured palates with gobs of ripe black-cherry fruit intertwined with spicy new oak.

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- Robert M. Parker, Jr. (October, 1994)

**1979 Montevertine Le Pergole
Torte Vino da Tavola**

The 1979 Le Pergole Torte is strikingly beautiful. Sweet red cherries, flowers, autumn leaves, tobacco and cedar are some of the notes that flow from the glass, but this is really a wine that stands out for its textural elegance and silkiness. Even at 33 years of age, it is easily one of the greatest wines ever made in Italy. Words can't really do this wine justice, but suffice it to say that the 1979 is a monument to the heights Sangiovese is capable of reaching. Perfectly stored bottles will last another decade. Put simply, the 1979 Pergole Torte could be served alongside any of the world's other great, great wines. Martino Manetti told me he chose to include the 1979 because it is the first wine he has a vivid recollection of tasting as a child. Anticipated maturity: 2012-2019.

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- Antonio Galloni (June, 2012)

**1990 Montevertine Le Pergole
Torte Riserva**

The 1990 Le Pergole Torte Riserva is a youngster even today. It bursts from the glass with extraordinary richness, power and depth. Dark cherries, plums, camphor, licorice and spices are woven together in this stunning, towering wine. The 1990 Riserva is a monument to Sangiovese. It is one of the truly great wines of this legendary vintage. Following the harvest, Sergio Manetti found one cask of his Pergole Torte was different from the others. It was the cask with the last fruit to be brought into the cellar. That cask ended up being bottled as the one and only Pergole Torte Riserva made at Montevertine. Readers lucky enough to own the 1990 Riserva are in for a real treat. At 22 years of age, it remains a youngster. The 1990 Pergole Torte Riserva is thrilling and captivating in every way. Anticipated maturity: 2015-2025.

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- Antonio Galloni (June, 2012)

**2006 Montevertine IGT
Montevertine**

Grace, elegance, poise. These are just some of the descriptors that come to mind as the sublime 2006 Montevertine (Sangiovese, Canaiolo, Colorino) opens up in the glass. This ethereal, mid-weight wine possesses striking inner perfume of sweet red fruit, flowers and licorice. Were it not for the tell-tale Sangiovese acidity, the 2006 Montevertine might easily be mistaken for Pinot Noir. There is remarkably purity and integrity to the wine, not to mention stunning clarity and finessed yet firm tannins that hold everything together all the way through to the long, finessed finish. This exemplary Montevertine is not to be missed. Readers who want to enjoy the 2006 for its primary beauty can drink the wine today, but it is sure to acquire plenty of tertiary complexity in bottle as well. This is Lot L 1408. Anticipated maturity: 2012-2026.

I was blown away by the two wines I tasted from Montevertine and proprietor Martino Manetti. These high altitude vineyards in Radda seem to have benefitted from the heat of 2006, and the results are striking. The 2006 Montevertine and Pergole Torte are even better than they were last year when I tasted them from cask. Unfortunately I was not able to taste the 2007 Pian del Ciampolo, which had not...

- Antonio Galloni (August, 2009)

**2005 Montevertine IGT
Montevertine**

As is the case at most if not all properties in Chianti Classico, 2005 is not a great vintage. There will be no 2005 Pergole Torte. Instead, all of the estate's best fruit went into the 2005 Montevertine (Sangiovese, Canaiolo, Colorino). The wine is sweet and generous on the palate, where pretty notes of over-ripe, candied cherries, spices, leather and cured meat come to life. There is a nice weight to the wine but the presence of somewhat advanced aromas and flavors suggest it won't be an especially long-lived effort. Anticipated maturity: 2009-2017.

Readers looking for delicate, perfumed Sangiovese and Sangiovese-based wines need look no further than Montevertine. The estate is located in Radda, one of the cooler, fresher micro-climates in Tuscany. The wines have always required bottle age to develop, yet these are wines that showcase an aromatic side of Sangiovese that shares much in common with Pinot Noir and Nebbiolo, rather than the more overt fruit-driven wines that are made elsewhere. Readers who have visited the property know the facilities are cramped. As a result of space constraints all the wines see multiple bottlings and small variations are therefore possible.

Importer: Rosenthal Wine Merchants, Pine Plains, ...

- Antonio Galloni (June, 2008)

**2007 Montevertine Le Pergole
Torte Vino da Tavola**

The 2007 Le Pergole Torte totally captivates all of the senses with its extraordinary purity, depth and radiance. It is without question one of the finest wines of the year. This cool, late-ripening site was favored in 2007, a year that was mostly warm and dry. The resulting wine boasts extraordinary richness and opulence, but no sense at all of heaviness. Layers of striking, intensely perfumed fruit build to the huge, dazzling finish. There is nothing missing at all here. In many ways, the 2007 brings to mind the legendary 1990 Riserva. What a great showing. Anticipated maturity: 2017-2037.

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- Antonio Galloni (June, 2012)

**2007 Montevertine IGT
Montevertine**

The 2007 Montevertine is a joyous wine. Medium in body yet irresistibly opulent, the 2007 Montevertine presents a rich fabric of red fruit framed by silky, impossibly fine tannins. Unlike the 2006 which was much firmer at this stage, the 2007 is ripe, open and beautifully accessible. Readers who prefer more tertiary nuance will undoubtedly want to cellar this, but opening a bottle now is far from a crime. The wine's inner perfume and gorgeous balance render it highly enjoyable even today. Montevertine is Sangiovese with a dash of Canaiolo and Colorino. Anticipated maturity: 2010-2027.

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Importer(s):

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- Antonio Galloni (October, 2010)

**1990 Montevertine Le Pergole
Torte Vino da Tavola**

The 1990 Le Pergole Torte (100% Sangiovese) reveals a compelling bouquet of roasted herbs, nuts, and sweet, jammy, plum-like fruit. It should drink well for 7-12 years.

The 1990s from proprietor Sergio Manetti are the finest I have tasted from this high profile Tuscan producer. All three wines exhibit considerable ripeness, as well as wonderfully layered, textured palates with gobs of ripe black-cherry fruit intertwined with spicy new oak.

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- Robert M. Parker, Jr. (October, 1994)

**2012 Montevertine Pian del
Ciampolo**

The 2012 Pian del Ciampolo is a blend of Sangiovese, Canaiolo and Colorino that opens to a beautifully luminous and light ruby color. This is a fantastic wine - the kind you want to thirstily wash down with fresh pasta topped with rabbit ragù and crushed juniper. Foodies will find its approachability irresistible. White cherry, crushed pepper and cranberry appear on the bouquet and the wine delivers a fresh dose of acidity that will cut straight through cheese toppings or butter. It's not necessarily an age-worthy proposition nor is it overtly complex, but it certainly hits all the right buttons.

Importer(s):

Rosenthal Wine Merchant, .1219 Route 83
Pine Plains NY 12567-4810,
518-207-9100, www.madrose.com

- Monica Lerner (October, 2014)

**2011 Montevertine IGT
Montevertine**

. The 2011 IGT Montevertine (Sangiovese, Canaiolo and Colorino) is enormously silky and smooth with a superior sense of finesse and elegance. Radda in Chianti has some of the highest vineyards where Tuscan grapes develop their trademark acidity. Dark fruit and dried cherries segue to delicate spice, chopped mint, blue flower and dried tobacco. Its profound sense of elegance is impossible to miss. This is a beautiful expression that boldly defeats anything negative you may know about the 2011 vintage. It's a true stunner.

Importer(s):

Rosenthal Wine Merchant, .1219 Route 83
Pine Plains NY 12567-4810,
518-207-9100, www.madrose.com

- Monica Lerner (October, 2014)

**2003 Montevertine Le Pergole
Torte Vino da Tavola**

The 2003 Le Pergole Torte is an atypically rich, powerful version of this wine but the higher altitude of the vines, which extend to 550 meters, have helped preserve some freshness. It offers a compelling array of black cherry, licorice, mineral notes in a style that expresses the ripeness of the vintage yet is balanced by a classic sense of structure. Still very intense today, it will require a few years in bottle to settle down and may ultimately merit a higher score. "In 2003 we harvested our fruit on the 22nd of September rather than around the 10th of October, which is much more typical. I think it is a vintage that favors the later-ripening Sangiovese over earlier-maturing varieties like Merlot. I don't expect that the 2003 Pergole Torte will be among the longest-lived vintages, but you never know. Sometime the wines that appear the least interesting when they are young offer the most development over time," says Manetti. Anticipated maturity: 2009-2019.

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- Antonio Galloni (June, 2007)

**2008 Montevertine IGT
Montevertine**

The 2008 Montevertine emerges from the glass with sweet red cherries, mint, flowers and spices. It shows gorgeous inner perfume and lovely balance in a classy, understated style typical of the vintage. This feminine, lithe wine is a solid effort in a challenging vintage. Anticipated maturity: 2016-2028.

Montevertine's two top 2008s are both solid, but not as differentiated as they are most years.

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- Antonio Galloni (August, 2011)

2002 Montevertine IGT Montevertine

Readers should not ignore the outstanding 2002 Montevertine, which in this vintage is made with the addition of the fruit normally used for Le Pergole Torte. A lively dark ruby, it offers black cherries, tobacco, tar, toasted oak and earthiness with notable depth and a super-refined personality. It is a surprisingly outstanding wine in this difficult harvest. Unlike the estate's top selections in more important vintages, it will also drink well at an early age. Anticipated maturity: 2007-2017.

Importer: Rosenthal Wine Merchants, Pine Plains, NY; tel. (800) 910-1990

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- Antonio Galloni (June, 2007)

2004 Montevertine IGT Pian del Ciampolo

The 2004 Pian del Ciampolo is made from the estate's youngest vines with the addition of some of the run-off juice from the top selections and aged 14 months in oak. It is a delicate, perfumed wine with well-delineated fruit, excellent length and a fine, fresh finish. Anticipated maturity: 2007-2012.

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- Antonio Galloni (June, 2007)

1986 Montevertine Le Pergole Torte Vino da Tavola

The 1986 Le Pergole Torte boasts an extraordinary, exotic bouquet redolent of hard candy, flowers, mint, spices, kirsch and sweet red cherries. This is a mid-weight Pergole Torte that impresses for its sensual perfume and great overall balance. The 1986 isn't a huge wine, but it is still young, vibrant and impeccably pure. The haunting, weightless finish is impossible to forget. Think of the 1986 Le Pergole Torte as an Italian Musigny. Martino Manetti chose to show the 1986 over the 1985 because he thinks it is a more complete vintage. The harvest took place in mid-October that year, typical for the era, but late by today's standards. Anticipated maturity: 2012-2021.

In a week during which I tasted most of the reference point Sangioveses and Sangiovese-based reds, one wine stuck out - Le Pergole Torte. Quite honestly, I had a hard time getting to sleep the night I tasted these wines. They were that viscerally thrilling. Le Pergole Torte isn't a great Tuscan or Italian wine. It is simply one of the world's elite wines. Montevertine is located in Radda, one of the coolest, highest-altitude spots in Chianti Classico. When I visited last April, the vineyards were noticeably more backward in their development relative to what I ha...

- Antonio Galloni (June, 2012)

2008 Montevertine IGT Pian del Ciampolo

The 2008 Pian del Ciampolo conquers the palate with beautiful, intensely perfumed red cherries. The finish is long, understated and impeccably pure, with a final fragrant note that adds lift and finesse. This is a relatively lithe Pian del Ciampolo. Readers in search of a fine Sangiovese-based wine will find much to admire. Pian del Ciampolo is predominantly Sangiovese with a dash of Canaiolo and Colorino. Anticipated maturity: 2010-2016.

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- Antonio Galloni (October, 2010)

2001 Montevertine Le Pergole Torte Vino da Tavola

The 2001 Le Pergole Torte is incredibly elegant and sophisticated. It boasts fabulous depth and pure richness. Stylistically, the 2001 stands apart from every other vintage at Montevertine. An early April frost reduced yields by 40%, resulting in an unusually dense, powerful Pergole Torte. Because of the sheer richness of the fruit, the 2001 can be enjoyed today, but it has the depth to develop gracefully for another 20 years, easily. Layers of dark red fruit, spices and rose petals build to a rich, explosive crescendo of aromas and flavors that satisfies all of the hedonistic and intellectual senses. This is a dazzling showing for the 2001. Anticipated maturity: 2013-2033.

In a week during which I tasted most of the reference point Sangioveses and Sangiovese-based reds, one wine stuck out - Le Pergole Torte. Quite honestly, I had a hard time getting to sleep the night I tasted these wines. They were that viscerally thrilling. Le Pergole Torte isn't a great Tuscan or Italian wine. It is simply one of the world's elite wines. Montevertine is located in Radda, one of the coolest, highest-altitude spots in Chianti Classico. When I visited last April, the vineyards were noticeably more backward in their development relative to wh...

- Antonio Galloni (June, 2012)

2001 Montevertine IGT Montevertine

The 2001 Montevertine is all class and elegance. It offers beautiful delineation in its layers of black cherries, tar and minerals, with awesome purity and length of expression. It is clearly a more structured wine than the 2002 and will require a minimum of a few years of cellaring before offering its finest drinking. Anticipated maturity: 2009-2019.

Importer: Rosenthal Wine Merchants, Pine Plains, NY; tel. (800) 910-1990

Importer(s):

Rosenthal Wine Merchant, .1219 Route 83
Pine Plains NY 12567-4810,
518-207-9100, www.madrose.com

- Antonio Galloni (June, 2007)

2011 Montevernine Le Pergole Torte

The 2011 Le Pergole Torte is a stunning expression from the heart of Tuscany and a worldwide ambassador for the Sangiovese (called Sangioveto on the label) grape. Brilliant in ruby color and buoyant in aromatic intensity, the wine is brimming with inner energy and verve. It speaks in high decibels with pristine cherry, anise seed, cola, balsam herb and almond paste. There's a touch of softness buried within what is otherwise a tightly textured tapestry of flavors. In terms of texture, the wine is infinitely silky and long. Be patient for five years more at least.

Importer(s):

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Pine Plains NY 12567-4810,
518-207-9100, www.madrose.com

- Monica Lerner (October, 2014)