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Pieve Santa Restituta, Montalcino (Tuscany)

Brunello di Mont. Rennina DOP

Vintage	2018
Winemaker	Pieve Santa Restituta
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Sangiovese

Winemaking

The grapes for the Rennina originate from three individual vineyards that surround the Pieve Santa Restituta vineyard. Fermentation is carried out over 3 weeks at a controlled temperature in steel tanks. The Rennina then matures for 24 months in barriques, 12 months in large oak barrels, followed by 24 months of maturing in bottles.

Our tasting note

The Brunello Rennina has a rich, dark red colour. Very clean, opulent Sangiovese fruit with red-berry aromas, which melt into delicately herbal and floral note. Strong silky taste with a long-lasting, juicy finish.

Pieve Santa Restituta



The Pieve Santa Restituta winery is exclusively owned by the Gaja family. Records show that viticulture has been practised in the vineyard since the 12th century. The historic estate gets its name from the 17th century church in the area. The Gaja family took over the 40 hectare estate with its 27 hectares of vineyards in 1994. The special climate and the soils in this particular altitude are perfect for producing excellent Brunello di Montalcino. The interest of the Gaja family in Montalcino is obvious, because of the similarities between the local grape varieties Sangiovese and Nebbiolo. The wines produced from them such as Brunello, Barbaresco and Barolo have been at the zenith of Italian wines for 150 years now due to their character, storability and prestige.

Suitable with

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