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Pieve Santa Restituta, Montalcino (Tuscany)

Brunello di Mont. Sugarille DOP

Vintage	2019
Winemaker	Pieve Santa Restituta
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Sangiovese

Winemaking

The grapes for the Sugarille originate exclusively from the historical Sugarille vineyard. Fermentation is carried out over 3 weeks in temperature-controlled stainless steel tanks. The wine then matures for 18 months in barriques, 12 months in large wooden barrels, followed by 24 months of maturing in bottles.

Our tasting note

The ruby-red of the Brunello Sugarille sparkles intensively in the wine glass. The wine has a rich and complex array of aromas from plums and ripe cherries, to violets and a note of clove. Its elegant structure unfolds itself perfectly on the tongue. The limestone-rich soil gives the wine this structure, character, strength and unending depth.

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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