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Pieve S. Restituta di Gaja, Montalcino (Tuscany)

Brunello di Montalcino DOP

Vintage	2017
Winemaker	Pieve S. Restituta di Gaja
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Sangiovese

Winemaking

Traditional fermentation is carried out over 3 weeks at a controlled temperature in steel tanks. The Brunello then matures for 24 months in 500-litre oak barrels, followed by 12 months of maturing in bottles.

Our tasting note

The Brunello has a rich, intensive red colour. A highly expressive bouquet with hints of cherries and elderberries as well as fine aromatic herbs. It demonstrates ripeness, well incorporated tannins on the pallet, a balanced richness, a rich structure and a long-lasting finish.

Pieve S. Restituta di Gaja

Records show that viticulture has been practised in the vineyard Pieve Santa Restituta 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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