



Pieve Santa Restituta, Montalcino (Tuscany)

Rosso di Montalcino DOP

Vintage	2024
Winemaker	Pieve Santa Restituta
Region	Tuscany
Alcohol	13.5% vol.
Grapes	100% Sangiovese

Winemaking

The grapes are sourced from carefully selected vineyards in the southern part of Montalcino. Following a meticulous harvest, the fruit undergoes gentle vinification to preserve its vibrant character and faithfully express the unique terroir. The wine is then matured for twelve months, half aged in oak casks and half in concrete tanks, enhancing both complexity and freshness.

Our tasting note

Bright ruby red in colour. The nose reveals aromas of pomegranate, redcurrants and sour cherries, elegantly complemented by delicate floral notes of violet. On the palate, the wine is fresh and beautifully balanced, offering vibrant red fruit, lively acidity and fine-grained tannins. Medium-bodied and harmonious, it finishes with subtle spice and a savoury, lingering finish. An elegant Rosso di Montalcino that impresses with its freshness, finesse and remarkable balance.

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

