

Brunello di Montalcino DOCG Sugarille Pieve Santa Restituta

PIEVE SANTA RESTITUTA.

The Producer:

In 1994 Gaja acquired its first property in Toscana, Pieve Santa Restituta south west of Montalcino. The property's 16 hectares (40 acres) of vineyards produce three Brunello wines. This wine is made from grapes grown on the 4ha. Sugarille vineyard. This vineyard was first recorded in the inventory of Pieve parish church in 1547.

The Wine:

Grape(s): 100% Sangiovese
Area: From the Sugarille vineyard in Gaja's Montalcino estate
Av. age of the vines: 15 years old
Vinification: Fermented in stainless steel vats for 3 weeks.
Ageing: Aged for 12 months in barriques plus 12 months in large oak casks.

Tasting Notes:

- A big muscular wine with dense fruit behind it and extreme length on the palate. A majestic wine.
- Gaja has been spreading his magic into Tuscany since the early 1990s and naturally has produced a wine from one of Italy's great areas with class. A big muscular wine with dense fruit behind it and extreme length on the palate. A majestic wine.

Code: 2291
Pack: 6x75cl
Vegan: No
Vegetarian: No
Closure: Cork

