

Brunello di Montalcino DOCG Magnum OWC - Pieve Santa Restituta

PIEVE SANTA RESTITUTA,

The Producer:

Brunello di Montalcino is, in Italian terms, a relative newcomer. For whilst there was were one or two producers in the 19th century it was only in the 1970s and 80s that the region was recognised as making wines in the top flight. Since then it has gone from strength to strength. In 1994 Gaja bought its first property in Tuscany, Pieve Santa Restituta. It is an estate of 16ha in total and produces 3 wines, the basic Brunello as well as 2 single vineyard wines. The basic Brunello is only made in years when the vintage permits.alian winemakers now always look to the future and the modern way, but always glancing back the millennia of history and tradition.

The Wine:

Grape(s):	100% Sangiovese
Area:	From four vineyards in Gaja's Montalcino estate in Pieve
Av. age of vines:	23 years old
Vinification:	The grapes from each parcel are macerated and fermented separately in stainless steel vats for about 3 weeks. There is full malolactic fermentation, after which the parcels are blended in 500l casks.
Ageing:	Aged for 24 months in 500l casks plus 12 months in concrete tanks.

Tasting Notes:

- One of the world's classic wines. Powerful with well defined, compact fruit on the palate and a silken finish.
- 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. One of the world's classic wines. Powerful with well defined, compact fruit on the palate and a silken finish.

Code:	2292M
Pack:	1x150cl
Vegan:	No
Vegetarian:	No
Closure:	Cork