

Brunello Montalcino DOCG Rennina 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. Rennina is sourced from three non-contiguous vineyard sites, located on a portion of the Pieve Santa Restituta estate that was named "vicus Rennina" according to an 8th century document, the name is an amalgam of Latin and Etruscan names.

The Wine:

Grape(s): 100% Sangiovese
Area: From 10ha. of 3 separate vineyards on the estate.
Vinification: Fermented in stainless steel vats for 3 weeks
Ageing: Each parcel is aged separately for 24 months in oak casks then blended and aged for 6 months in concrete vats

Tasting Notes:

- Textbook Brunello; power and structure followed by a richness of texture and then a persistent, refined elegance to 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. extbook Brunello; power and structure followed by a richness of texture and then a persistent, refined elegance to finish.

Code: 2290
Pack: 6x75cl
Vegan: No
Vegetarian: No
Closure: Cork

