

PIEVE SANTA RESTITUTA SUGARILLE. BRUNELLO, DI MONTALCINO POINTS POINTS

"The 2018 Brunello di Montalcino Sugarille keeps me coming back to the glass again and again to take in its spicy yet also wonderfully lifted bouquet, as shavings of cedar and pine evolve to reveal mentholated herbs, flinty stone and dried black cherries. This is deeply textural, soothing with its combination of ripe red fruits and juicy acidity, as sweet spices and mint nuances resonate toward the close. The Sugarille doesn't miss a beat, tapering off with impeccable balance and regal structure, while allowing remnants of ripe wild berries and plum to linger on and on. The Gaja family has really outdone themselves in this idiosyncratic vintage."

-Eric Guido, Dec 2022

PIEVE SANTA RESTITUTA ®

2018 BRUNELLO DI MONTALCINO DOP SUGARILLE

ABOUT THE WINERY

Pieve Santa Restituta is Gaja's estate in Montalcino, purchased in 1994. Wine has been made here since the 12th century.

The name of the winery derives from the ancient Pieve (church), situated in the middle of the estate, whose foundations date back to the 4th century AD. The labels chosen for the wines pay tribute to the Pieve and recall the typical colors of the Gaja family, black and white.

ABOUT THE WINE

Sugarille is the name given to the parish estate, as results from the inventory drawn up in 1547 by Giovanni Sampieri. Sugarille is the name both of the vineyard and the wine.

First vintage produced: 1990 (1995 first vintage produced by Gaja).

KEY SELLING POINTS

- A single vineyard facing south and covering a surface of 11.1 acres mainly consisting of clay and limestone, with the presence of marl.
- Intense color, complex aroma of ripe fruit, wild cherries, violet, spicy and mineral notes.
 Compact structure with well-integrated tannins.

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese
Aging: 24 Months in oak and 6 months in concrete vats
Alcohol: 14.5%

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