



PIEVE SANTA RESTITUTA®

2018 BRUNELLO DI MONTALCINO DOP

RENNINA

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

This name originates etymologically from the Latin word Remnius and the Etruscan word Remne indicating the name given to the parish-owned land, as mentioned in a document dating back to 715 A.D.

First vintage produced: 1990 (1994 first vintage produced by Gaja)

KEY SELLING POINTS

- Three non-adjacent vineyards surrounding the parish church, on a land called Rennina in ancient times. The soil dating back to the Eocene age mainly consist of sand, tuff and clay and covers an overall surface of 24.7 acres facing south south-west.
- The vines are 25 years old on average.
- Intense color, full and clear bouquet with soft fruity, flowery and delicate spicy notes. The taste has a balanced body with smooth tannins, well integrated in the structure, ensuring elegance and longevity.

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese

Aging: 24 Months in oak and 6 months in concrete vats

Alcohol: 14.5%



vinous

"Delicate and understated in the glass, the 2018 Brunello di Montalcino Rennina whips up with a pleasantly earthy mix of dried strawberries, roses and clove nuances. This coats silky textural fruits across a core of brisk acidity and saline-minerals in an untethered Brunello of pure elegance. It finishes with ample tannins, but also remarkably fresh, leaving notes of red plum, mocha and tobacco to linger."

—Eric Guido, Dec 2022



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