

# PIEVE SANTA RESTITUTA®



## 2019 BRUNELLO DI MONTALCINO DOP

### WINERY

Pieve Santa Restituta is Gaja's estate in Montalcino, purchased in 1994. It is the family's first expansion outside the Barbaresco and Barolo areas since its establishment in 1859.

### WINE

Brunello is a combination of all the vineyards in Montalcino owned by the Gaja Family. 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.

### VINEYARDS

Part of the grapes from Rennina and Sugarille vineyards are blended with those from Torrenieri, in the northeastern area of Montalcino. While the soil in Rennina and Sugarille is clay-calcareous with high amounts of Galestro, the ground in Torrenieri is a mixture of clay, tuff and sand.

### WINEMAKING

Fermentation and maceration for around three weeks followed by 24 months of aging in oak and another six months in concrete vats.

### VINTAGE NOTES

Winter and spring were cold and dry. Budding was delayed and the grape bunches were small in size. It rained heavily in May, but the lower temperatures helped to prevent disease. Total rainfall during the vintage was in line with seasonal averages, but most of the rain occurred in May and from July to September. The weather was hot from June through August. Rain at the end of July into August played an important role in preventing thermal shock. Mistral winds help avoid the formation of mold. Throughout September, the temperatures fluctuated significantly and a final rainfall around the middle of the month helped the grapes reach full ripeness. The harvest began on September 22 and ended October 6. The grapes were healthy and fully ripened, with a balanced proportion between skin and juice.

### TASTING NOTES

The nose exhibits complex floral and flowery notes, leaning towards sweet, ripe fruit such as Morello cherry and plum, adorned with chocolate nuances and sandalwood. Charming, soft tannins create a long and pleasant mouthfeel. The structure is full, with well-balanced acidity and tannins, culminating in a finish highlighted by savory, salty licorice.

### VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOP
Soil:	Clay and limestone, with the presence of galestro (a rocky, schistous clay soil)
Vineyard:	Part of the grapes from Rennina and Sugarille vineyards are blended with those from Torrenieri, in the northeastern area of Montalcino
First Vintage:	2005
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months of aging in oak and another six months in concrete vats

### TECHNICAL DETAILS

Alcohol:	14.5%
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