

PIEVE SANTA RESTITUTA®

2019 SUGARILLE 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

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

VINEYARDS

A single vineyard facing south and covering a surface of 4.5 hectares mainly consisting of clay and limestone, with the presence of galestro.

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

Intense perfumes of black berry, plums and roots, together with a earthy and petrol hint. Delicate mineral notes, with a taste of bloody oranges and dark fruit; it is compact, with a sweet entrance and fullness in the mid-palate. The wine boasts mature, soft, and enveloping tannins that give length and intensity.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOP
Soil:	Clay and limestone, with the presence of galestro (a rocky, schistous clay soil)
Vineyard:	Sugarille
First Vintage:	1990
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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