

# PIEVE SANTA RESTITUTA®



## 2019 RENNINA 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

The 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.

### VINEYARDS

Three non-adjacent vineyards surrounding the parish church, in an area called Rennina in ancient times. The south-west facing soil dates back to the Eocene age and mainly consists of sand, tuff and clay. The vines are 25 years old on average.

### WINEMAKING

The grapes from the three vineyards ferment and macerate separately for around three weeks. After 24 months of ageing in oak, the wines are blended and then aged for 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

Layers of thyme, marjoram, orange, ripe black cherry, plum and wild roses create a rich and complex aroma. The mouthfeel is characterized by a buttery, enveloping entry, leading to an intense and long-lasting taste with silky but firm tannins and a fresh and savory, juicy finish.

### VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOP
Soil:	Clay and limestone, with the presence of galestro (a rocky, schistous clay soil)
Vineyard:	Rennina
First Vintage:	1990 (the first vintage produced by Gaja is 1994)
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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