

# PIEVE SANTA RESTITUTA®



## RENNINA 2018

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.

**APPELLATION:** Brunello di Montalcino D.O.P.

**VARIETAL:** 100% Sangiovese

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

**VINIFICATION:** 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.

**HARVEST NOTES:** The winter was mild and dry, characterized by an absence of snow and rainfall followed by a very rainy spring and summer. Persistent rainfall occurred from May until the first half of August, a critical moment in the growing season. Careful and prompt treatments were applied to the vines to prevent downy and powdery mildew. Despite the dry and warm 2017 vintage and thanks to the use of appropriate agronomical techniques (soil management, leaf removal on the North and South exposed rows), we were able to achieve excellent vegetative growth of the Sangiovese vines, resulting in a lower quantity of healthy bunches and grapes. The average daily temperature during the summer of 2018 was around 35 °C. A few hailstorms slightly hurt some of our vineyards between late August and the beginning of September. For this reason, the grapes characterized by high acidity and lower potential alcohol were picked earlier. Luckily, from the last week of September the northerly wind, Tramontana constantly blew and completely dried the grapes. The fall was characterized by average daily temperatures of 25 °C, and high thermal exchanges between day and night allowed the grapes to reach the perfect ripening conditions. The harvest started on September 10 and finished around the first week of October. We obtained wines with medium alcohol levels with average acidities.

Considering the continued warm and dry temperatures that Montalcino has witnessed in the last years, 2018 is a vintage characterized by freshness and finesse with bright fruit, medium body, and excellent acidity.

**TASTING NOTES:** A slightly more concentrated ruby-red color than the classic Pieve Santa Restituta Brunello. Herbaceous Mediterranean notes of rosemary, thyme, and balsamic are more evident and persistent with hints of resin and spice. The palate shows complex tannins that are still reactive but well-made with savory qualities and fresh, balanced acidity making for a fresh and drinkable wine.

**FIRST VINTAGE**

**PRODUCED:** 1990 (the first vintage produced by Gaja was 1994)

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