

PIEVE SANTA RESTITUTA



2020 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

The final months of 2019 brought heavy rainfall to Montalcino, with November recording approximately 250 mm of precipitation. The winter of 2020 that followed was dry, with above-average temperatures lasting until March. As pruning work concluded in mid-March, temperatures plunged sharply for a month, reaching -5°C and causing frost damage. The subsequent months were moderately warm with notable day-night temperature swings. The Tramontana winds from the northern Apennine Mountains, along with heat spikes reaching 31°C on September 12th, accompanied the Sangiovese vines to full ripeness. Harvest commenced on September 15th at Pieve Santa Restituta, yielding sparse, small grape clusters with well-ripened berries rich in sugars and polyphenolic compounds.

TASTING NOTES

On the nose, aromas of ripe black cherry and plum blend harmoniously with citrus, floral, balsamic, and herbal notes. On the palate, the wine shows initial tension and freshness before developing a linear, persistent character. This juicy wine finishes with savory notes and vibrant tannins.

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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