

# PIEVE SANTA RESTITUTA



## 2021 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

A mild and wetter-than-usual winter gave way to a cold and dry spring. In mid-March, a first frost slowed down the vines' life cycle, causing only minimal and localized damage to the vineyards in Torrenieri. The season continued through May and June with cool and dry weather, resulting in a delay in vine development. Temperatures rose during the summer but never reached excessive peaks, thus mitigating drought stress. Abundant rainfall at the end of August greatly supported grape ripening and encouraged strong temperature fluctuations that lasted until the end of September.

### TASTING NOTES

On the nose, it opens with mineral hints of flint, followed by sweet spices such as nutmeg. Citrusy notes of bergamot then emerge, together with delicate floral nuances and hints of rosehip. On the palate, it shows a sweet and juicy entry, with a medium to full body. It is warm and spicy, with a slightly piquant edge. Freshness balances the structure nicely, while the fruity finish, recalling ripe plums, is savory and persistent. It displays good softness and an overall sense of balance and harmony.

### 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
Harvest Dates:	September 15th-30th

### TECHNICAL DETAILS

Alcohol:	14%
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