

PIEVE SANTA RESTITUTA



2020 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

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, fresh fruit aromas prevail, with notes of cherry and small berries, followed by elegant hints of rose, geranium, and subtle cedar. On the palate, the wine is powerful, dense, and fresh, with generous, smooth tannins that provide a soft, sweet mouthfeel. It evolves with flavors of dried fruit and finishes with a savory, medium-long persistence.

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

TECHNICAL DETAILS

Alcohol:	14.5%
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