

PIEVE SANTA RESTITUTA

2020 SUGARILLE, 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

Sugarille is the name given to the parish estate, as a result of the inventory drawn up in 1547 by Giovanni Sampieri. Sugarille is the name both of the vineyard and the wine.

VINEYARDS

A single vineyard facing south and covering a surface of 4.5 hectares mainly consisting of clay and limestone, with the presence of galestro.

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

Powerful and complex aromas of dark, ripe fruits—blackberry and plums—complemented by an intriguing note of petrichor (rain on dry earth). The palate is fresh, with silky, enveloping tannins that are both dense and elegant, showing excellent persistence. The finish is juicy with a savory touch.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOP
Soil:	Clay and limestone, with the presence of galestro (a rocky, schistous clay soil)
Vineyard:	Sugarille
First Vintage:	1990
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%
----------	-------