Gaja

Gaja Pieve Santa Restituta Rennina is a sumptuous and complex Brunello di Montalcino , crafted from three distinct vineyards, each contributing its unique character to this exceptional wine.

GAJA

94

Alcohol :14,00 %

Composition: 100% Sangiovese

Pieve Santa Restituta Rennina 2018

Tuscany, Italy

Region and Vineyards

Rennina is produced within the **Brunello di Montalcino D.O.P.**, using grapes from three non-adjacent vineyards surrounding the ancient **parish church of Santa Restituta**. These southwest-facing sites are rooted in **Eocene-era soils**, primarily composed of sand, silt, and clay, which impart a unique minerality and depth to the wine.

The vines, averaging **25 years of age**, benefit from the temperate microclimate of Montalcino. The **2018 vintage** was shaped by a mild, dry winter, a rainy spring, and a warm summer with significant temperature variations between day and night. These conditions allowed for excellent vegetative growth and optimal grape ripening.

Winemaking

Rennina 2018 is crafted from **100% Sangiovese**, with grapes from each vineyard vinified and macerated separately for approximately **three weeks**. Following fermentation, the wine is aged for **24 months in oak barrels**, then blended and refined for an additional **six months in concrete vats**. This process highlights the distinct character of each vineyard while achieving a seamless integration of flavors.

The result is a wine that marries complexity with freshness, showcasing the best of traditional Brunello craftsmanship.

Tasting Notes

- **Color**: Deep ruby-red with greater concentration than the classic Pieve Santa Restituta Brunello.
- **Aroma**: Persistent Mediterranean herbaceous notes of rosemary and thyme are complemented by balsamic hints, resin, and a touch of spice.
- **Palate**: Complex tannins, reactive yet well-crafted, lead to savory qualities and balanced acidity. The medium body and bright fruit make it both fresh and approachable, with excellent aging potential.

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Did you know?

The name **Rennina** originates from the Latin "Remnius" and the Etruscan "Remne," referring to parish-owned lands mentioned in a document dating back to **715 A.D.**. This historical connection underscores the wine's deep ties to its land and legacy.

Wine Pairing Ideas

- **Wild boar stew with herbs**: The wine's herbaceous notes and savory tannins enhance the richness of the stew.
- **Bistecca alla Fiorentina**: Its structure and acidity balance the bold flavors of the Tuscan steak.
- **Aged Pecorino Toscano**: The bright acidity and complexity of the wine complement the cheese's nutty, salty profile.
- **Porcini risotto**: The earthy flavors of the mushrooms align beautifully with the wine's herbal and balsamic nuances.

Robert Parker (RP) : 94 Points (2018)

Pieve Santa Restituta made the hard decision to skip production in the hot and dry 2017 vintage, and thus returns to the market with its 2018 Brunello di Montalcino Rennina. Made with a blend of fruit from three vineyard sites with very different soil profiles, the Rennina maintains its distinct personality with elegant aromas of red fruit, forest berry, cassis, balsam herb and toasted almond. This vintage shows a hint of baked clay or black olive that underlines the warm vintage conditions. The wine is generous in terms of mouthfeel, with a nice fullness that remains graceful at the same time.

Decanter (DCT) : 94 Points (2018)

A cool and wet growing season in 2018 brings forth a Brunello that speaks with an accent of elegance. Sourced from three vineyard sites near a church dating to 715 AD—aromatics of Mediterranean herbs, thyme, rosemary and tarragon open to floral notes and crushed stone minerality. The palate is lithe, as Brunello goes. Lifted red and blue berry fruits and a melange of chalky minerality and savoury dried herbs mark the finish with freshness.