


# Gaja

Gaja Pieve Santa Restituta Sugarille is a single-vineyard Brunello di Montalcino of exceptional depth and structure, showcasing the unique character of its clay and limestone soils.

GAJA




Alcohol :15,00 %

Composition: 100% Sangiovese

## Pieve Santa Restituta Sugarille 2018

Tuscany, Italy

### Region and Vineyards

Sugarille is sourced from a **single vineyard** within the Pieve Santa Restituta estate, located in the heart of the **Brunello di Montalcino D.O.P.**. This 4.5-hectare site faces south, ensuring excellent exposure to sunlight, which promotes even ripening. The soils are primarily composed of **clay and limestone**, with the presence of **galestro**, a schistous rocky clay, known for enhancing the structure and minerality of the wine.

The **2018 vintage** was marked by a mild and dry winter followed by a rainy spring and early summer. These challenging conditions required precise viticultural techniques to combat mildew and ensure healthy fruit. A warm, dry late summer and cool nights during the ripening period allowed the Sangiovese grapes to achieve **perfect balance and phenolic ripeness**.

### Winemaking

Sugarille 2018 is made from **100% Sangiovese**, with fermentation and maceration lasting approximately **three weeks**. The wine is then aged for **24 months in oak barrels**, followed by an additional **six months in concrete vats**. This meticulous process preserves the vineyard's distinct characteristics while allowing the wine to develop complexity and finesse.

The result is a wine that reflects the terroir's power and precision, with an unmistakable expression of the Sugarille vineyard.

### Tasting Notes

- **Color**: Deep, concentrated ruby-red, more intense than the Rennina of the same vintage.
- **Aroma**: Sweet initial notes of cotton candy and pomegranate are balanced by floral hints of tea rose, evolving into a savory complexity.
- **Palate**: Rich, silky tannins envelop a classic savory profile, characteristic of this vineyard, with a medium body and refreshing acidity. The finish is long and layered, offering a harmonious balance between brightness and depth.

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## Did you know?

The name **Sugarille** originates from a **16th-century parish inventory**, where the vineyard was first documented in 1547. This historical connection highlights the long-standing significance of this site within the Montalcino region.

## Wine Pairing Ideas

- **Braised veal shank (osso buco)**: The wine's savory complexity complements the tender, rich flavors of the dish.
- **Wild mushroom ravioli with sage butter**: The earthy notes of mushrooms and the aromatic sage harmonize with the wine's floral and savory profile.
- **Roast lamb with garlic and rosemary**: The tannic structure and herbal undertones of the wine pair perfectly with the flavors of roasted lamb.
- **Aged Pecorino Toscano**: The wine's acidity and depth balance the salty and nutty character of this classic Tuscan cheese.




**Robert Parker (RP) : 98 Points (2018)**

*The Pieve Santa Restituta 2019 Brunello di Montalcino Sugarille reveals a finely chiseled quality, with direct and lifted fruit, that gives this wine an angular or delineated personality. This impression is reinforced by delicate mineral notes of crushed stone that fold into dark fruit, sweet plum, black cherry and earthy iris root. The wine is elegant, but it also shows lots of umami or textural deliciousness thanks to the natural ripeness and concentration of the fruit. Give this wine more time in bottle.*