



## Gaja

Crafted with Angelo Gaja's signature precision, this Brunello blends heritage with modern winemaking, offering a seamless expression of red fruit, Mediterranean herbs, and velvety tannins.

# GAJA®

## Pieve Santa Restituta Brunello Di Montalcino 2018

Tuscany, Italy

### Region and Vineyards

This Brunello comes from the **Pieve Santa Restituta estate** in the heart of the Brunello di Montalcino D.O.P., Tuscany's renowned appellation for producing Sangiovese of exceptional quality. The vineyards are planted in **well-draining soils**, allowing the vines to thrive in the temperate microclimate of Montalcino.

The **2018 growing season** was marked by a mild, dry winter and a rainy spring and early summer, requiring careful management to prevent mildew. By late summer, consistent **Tramontana winds** dried the grapes, ensuring optimal ripeness. Harvest took place between **September 10 and early October**, yielding wines with medium alcohol levels and bright acidity.

### Winemaking

The wine is made from **100% Sangiovese**, with grapes from multiple vineyards vinified separately. Fermentation and maceration lasted around **three weeks**, after which the wine was aged for **24 months in oak barrels**. Following blending, it underwent an additional **six months of aging in concrete vats** to refine its structure and integrate flavors.

This combination of traditional and modern techniques results in a wine with depth, elegance, and balanced complexity.

### Tasting Notes

- **Color:** Light ruby red, reflecting the freshness of a cooler vintage.
- **Aroma:** Aromatic notes of Mediterranean herbs like thyme and rosemary, complemented by balsamic hints, red cherry, and plum. Subtle pine resin and sweet vanilla bean add complexity.
- **Palate:** A perfect balance of bright acidity and ripe red fruit, with sweet, enveloping tannins that promise to develop beautifully with age. The finish is harmonious and refined.



Alcohol :14,50 %

Composition: 100% Sangiovese



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### Did you know?

The name **Pieve Santa Restituta** refers to the ancient church located on the estate, connecting the wine to its historical roots. The **2018 vintage** is celebrated for its finesse and freshness, offering a marked departure from the warmer vintages typical of recent years in Montalcino.

### Wine Pairing Ideas

- **Pappardelle with wild boar ragu:** The wine's herbal notes and bright acidity balance the rich, savory flavors of the ragu.
- **Roasted lamb with rosemary and garlic:** The tannins and herbal nuances complement the lamb's tenderness and aromatic profile.
- **Grilled porcini mushrooms:** The earthy, savory flavors of mushrooms pair beautifully with the wine's red fruit and herbal complexity.
- **Pecorino Toscano:** The wine's acidity and tannic structure balance the cheese's salty and nutty profile.



#### Robert Parker (RP) : 96 Points (2018)

*Showing extra richness and textural weight, the 2018 Brunello di Montalcino Sugarille is structured, rich and intense. This wine represents fruit from a single site that is characterized by schistous galestro soils. These conditions give Sugarille its heavier center of gravity and its distinguished power and heft. Dark fruit, balsam herb and pencil shavings shape a beautiful and precise bouquet. Give this wine more time to age.*



#### Decanter (DCT) : 95 Points (2018)

*First produced in 1995, Sugarille is not made every vintage - after skipping 2017, this single-vineyard bottling returns. While it doesn't have the sheer compactness of 2015 or commanding power of 2016, it is still true to its dense, rich character, with a twist of 2018 levity. Dark cherry and black plum are spiked with bitter herbs, tobacco and wet stone. Sturdy tannins form a solid framework and tantalising acidity soars. Sweet oak nuances melt into the liquorice root finish. A great contender for the cellar.*



#### Jeb Dunnuck (JD) : 96 Points (2016)

*The Rennina is sourced from three different vineyard sites of different exposition. There are playful and fresh aromatics of primary red plum, cherry cola, and fresh Mediterranean herbs. Refined and supple tannins coat the palate with fresh black raspberry fruit, licorice, and dried violets. The 2016 has richness without weight, is well-balanced, and has a luxurious feel. There is an approachability now, though it will be well enjoyed over the next 15 years. (AF) (3/2021)*

