

PIEVE SANTA RESTITUTA

BRUNELLO DI MONTALCINO 2018

NEW RELEASE

Considering the continued warm and dry temperatures that Montalcino has witnessed in the last years, 2018 is a vintage characterized by freshness and finesse with bright fruit, medium body, and excellent acidity.

Climate and harvest

The winter was mild and dry, characterized by an absence of snow and rainfall followed by a very rainy spring and summer. Persistent rainfall occurred from May until the first half of August, a critical moment in the growing season. Careful and prompt treatments were applied to the vines to prevent downy and powdery mildew. Despite the dry and warm 2017 vintage and thanks to the use of appropriate agronomical techniques (soil management, leaf removal on the North and South exposed rows), we were able to achieve excellent vegetative growth of the Sangiovese vines, resulting in a lower quantity of healthy bunches and grapes. The average daily temperature during the summer of 2018 was around 35 °C. A few hailstorms slightly hurt some of our vineyards between late August and the beginning of September. For this reason, the grapes characterized by high acidity and lower potential alcohol were picked earlier. Luckily, from the last week of September the northerly wind, *Tramontana* constantly blew and completely dried the grapes. The fall was characterized by average daily temperatures of 25 °C, and high thermal exchanges between day and night allowed the grapes to reach the perfect ripening conditions. The harvest started on September 10 and finished around the first week of October. We obtained wines with medium alcohol levels with average acidities.

Tasting notes

This classic Brunello displays a light ruby-red color typical of a cooler vintage. The nose is herbal as evidenced by the Mediterranean scrub notes of thyme and rosemary along with a hint of balsamic, which opens to red berry aromas of cherry and plum. There are hints of pine resin and sweet notes of vanilla bean. The palate shows a balance of acidity and fruit with sweet, enveloping tannins that will ripen over time. This wine drinks beautifully now but will reward those who chose to age it.

Vineyards

A selection of grapes from the 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* (a rocky, schistous clay soil), the ground in Torrenieri is a mixture of clay, silt, and sand.

Appellation Brunello di Montalcino D.O.P.

Grape variety 100% Sangiovese.

Winemaking method

The grapes from the different vineyards ferment and macerate separately for around three weeks. After 24 months of ageing in oak, the wines are blended and then aged for another six months in concrete vats.

First vintage produced 2005.



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