

PIEVE SANTA RESTITUTA

SUGARILLE 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.

Tasting notes

Even deeper hues of concentrated ruby-red colour than the Rennina 2018. The nose begins with sweet notes of cotton candy, pomegranate, and hints of tea rose all culminating in a savoury mouthfeel, a classic style of this vineyard. The tannins are rich and silky.

Vineyard

A single vineyard facing south and covering a surface of 4.5 hectares mainly consisting of clay and limestone, with the presence of *galestro* (a rocky, schistous clay soil).

Appellation Brunello di Montalcino D.O.P.

Grape variety 100% Sangiovese.

Winemaking method

Fermentation and maceration for around three weeks followed by 24 months of ageing in oak and another six months in concrete vats.

First vintage produced 1990 (the first vintage produced by Gaja was 1995).



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