



GAJA

GAJA PIEVE SANTA RESTITUTA BRUNELLO DI MONTALCINO VINTAGE 2016 OOGSTRAPPORT & PROEFNOTITIES

MONTALCINO - PIEVE SANTA RESTITUTA

2016 was quite rainy until June; the rainfall and the average normal temperatures led to an increase of the vigour of the vines but didn't affect the fruit-set of grapes, which occurred quite regularly and provided a homogenous ripening period. The summer was mostly warm and dry (average temperature of 35°C), a unique heavy and refreshing rainfall occurred in August. Appropriate agronomical techniques (cutting the cover crops, mulching and late leaf removal) and strong diurnal temperature exchanges during the ripening period, allowed a slow and even maturation of the grapes. The harvest (with an average temperature of 30°C) started on September 14th and finished on October 6th. The Sangiovese grapes showed high acidity and low pH, balanced concentration of the sugar and good phenol characteristics (colour and tannins). The wines show freshness, good tannic structure and high acidity, intense and vivid colour and great elegance.

NEW RELEASE

In the 2016 vintage, Brunellos are complex and captivating. The wines are characterized by deep ruby colors, pure and vivid aromas, they are structured but also fine and gracious with lively freshness and gentle tannins.

CLIMATE AND HARVEST

The 2016 season started slowly, with cool temperatures and frequent rains until June. The summer was mostly warm and dry (average temperature of 35 °C), a unique heavy and refreshing rainfall occurred in August. Strong diurnal temperature exchanges during the ripening period contributed, together with appropriate agronomical techniques, to a slow and even ripening of the grapes. The harvest (with an average temperature of 30 °C) started on September 14th and finished on October 6th.

Tasting notes: 2016 Brunello has a deep and glowing garnet color. It is refreshing and still grapy, with intriguing notes of raspberry and strawberry. Complex and intense on the nose, it shows a well-defined hint of white pepper. The entrance is voluptuous with sweet pure fruit. The tannins are easily detectable but velvety. It is a harmonious and gentle wine, of immediate pleasantness.

Vineyards: Part of the grapes from Rennina and Sugarille vineyards are blended with those from Torrenieri, in the north-eastern area of Montalcino. While the soil in Rennina and Sugarille is clayey-calcareous with high amounts of galestro, the ground in Torrenieri is a mixture of clay, tuff 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.

