

GAJA

BRUNELLO DI MONTALCINO

2005



The 2005 Brunello represents the first new wine from Pieve Santa Restituta in over 10 years. This inaugural vintage is produced from 100% estate fruit and was vinified in the new state of the art winery just completed on GAJA's Montalcino estate. Pieve Santa Restituta's Brunello di Montalcino is produced from a selection of estate-grown grapes from throughout the Pieve Santa Restituta's four noncontiguous vineyards totaling sixteen hectares. The soil is primarily clay and limestone for three vineyards with galestro and limestone composition for the fourth.

COLOUR

Deep ruby

AROMA

Expressive nose with cherry notes, forest fruits, aromatic herbs, and juniper aromas.

TASTE

In the palate, this Brunello di Montalcino expresses ripe tannins, integrated acidity, rich structure and a lingering finish.

Item:

Brunello di Montalcino

Grape Variety/Varieties

100% Sangiovese

Length/Type of Aging:

This Brunello di Montalcino was aged in 500L casks for twenty-four months, followed by a year in concrete tanks.

Alcohol Level:

14.5%