

GAJA



RENNINA

2001

The three non-contiguous vineyard sites that supply grapes for this wine are all located on a portion of the Pieve Santa Restituta estate that bore the name “Rennina”, according to documents dating from the 16th century.

COLOUR

Deep red

AROMA

Very clean, opulent aromas, with notes of ripe red fruits evolving into delicate spice and floral perfumes.

TASTE

Powerful and velvety in flavor with a fleshy and sustained finish and refined tannins.

Item:

Brunello di Montalcino D.O.C.G.

Grape Variety/Varieties

100% Sangiovese

Alcohol Level:

14%

Length/Type of Fermentation:

Three weeks in stainless steel tanks.

Length/Type of Aging:

One year in barriques and one year in large oak casks, followed by two years of bottle aging.