

GAJA



RENNINA

2004

A document from 715 A.D. makes reference to the “vicus Rennina” (Rennina area), a site located next to the church Pieve (church) of Santa Restituta. The wine was named for this link to the history of the property. Due to the slightly richer soil, Rennina is usually softer and a bit less tannic than Sugarille.

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.

Length/Type of Fermentation:

Three weeks in stainless steel tanks.

Grape Variety/Varieties

100% Sangiovese

Length/Type of Aging:

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