

GAJA



SUGARILLE

2004

The parish church, or “Pieve,” of Santa Restituta stands on the winery property and gives it its name; the Sugarille vineyard was first recorded in the Pieve’s inventory in 1547. The unique position and soil structure of the Sugarville vineyard - calcareous clay with a gently sloping southern exposure - give this wine an expressive, powerful character. This is a very special terrior, producing outstanding, long-aging single-vineyard Brunello.

COLOUR

Deep ruby.

AROMA

Rich, complex aromas of ripe fruit (plums and wild cherries), violets and hints of cloves and tobacco.

TASTE

Elegant structure and ripe, well-integrated tannins. This wine is normally more austere in youth than Rennina due to the slightly firmer tannic structure; but after 5-7 years; its depth and concentration lead to a complex flavor profile of great balance.

Item:

Brunello di Montalcino D.O.C.G.

Grape Variety/Varieties

100% Sangiovese

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 at least two years of bottle aging.