

BRUNELLO DI MONTALCINO

Our Brunello is a combination of all the vineyards in Pieve Santa Restituta.



Winery	PIEVE S. RESTITUTA, Montalcino, Tuscany
Denomination	Brunello di Montalcino D.O.P.
Varieties	Sangiovese
Vineyards	<p>A little quantity of the grapes from Rennina and Sugarille vineyards are blended with the grapes from the 9-hectare vineyard in Torrenieri, in the north-eastern area of Montalcino. The soil in Torrenieri is a mixture of clay, tuff and sand, while the soil in Rennina and Sugarille is clayey-calcareous.</p>
Winemaking method	<p>The grapes from the different vineyards ferment and macerate separately for around three weeks. After 24 months of ageing in oak, they are blended and then age for another 6 months in concrete vats.</p>
Characteristics	<p>Intense colour. Expressive nose with cherry, aromatic herb, flowery and juniper notes. On the palate it reveals mature tannins, balanced acidity, rich structure and lingering finish.</p>
First vintage produced	2005