

SUGARILLE

(suh-gah-REE-lay)

Sugarille is the name given to the parish estate, as results from the inventory drawn up in 1547 by canon Giovanni Sampieri. Sugarille is the name both of the vineyard and the wine.



Winery	PIEVE S. RESTITUTA, Montalcino, Tuscany
Denomination	Brunello di Montalcino D.O.P.
Varieties	Sangiovese
Vineyards	A single vineyard facing south and covering a surface of 4.5 hectares mainly consisting of clay and limestone, with the presence of marl.
Winemaking method	Fermentation and maceration for around three weeks followed by 24 months of ageing in oak and another 6 months in concrete vats.
Characteristics	Intense colour, complex aroma of ripe fruit, wild cherries, violet, spicy and mineral notes. Compact structure with well-integrated tannins.
First vintage produced	1990 (1995 first vintage produced by Gaja).