



## GAJA BRUNELLO DI MONTALCINO RENNINA PIEVE SANTA RESTITUTA

SKU: ITGBDMR

Angelo Gaja's reputation in Piedmont needs little introduction, but his Montalcino project, Pieve Santa Restituta, acquired in 1994, has quietly become one of the standout producers in Tuscany. Located in the southwestern quadrant of Montalcino, the estate takes its name from the ancient church on the property and spans several vineyard plots, each with unique soil and exposure.

Rennina is a single wine made from three separate vineyard parcels on the estate: Sugarille (limestone-rich), Santo Pietro (sandier soils), and Castagno (clay and galestro). Each contributes a different structural and aromatic component to the final wine. The grapes are vinified separately and aged in a combination of large Slavonian and smaller French oak for around two years, followed by extended bottle ageing before release. Gaja's use of oak is notably restrained, with a focus always on purity, texture, and elegance.

