

Sugarille

(suh-gah-REE-lay)



Winery

PIEVE S. RESTITUTA, Montalcino, Tuscany

Denomination

Brunello di Montalcino D.O.C.G.

Varieties

100% Sangiovese

Vineyards

Sugarille vineyard appears in the inventory of the Pieve Santa Restituta estate as early as 1547. Surface: 10 acres
Soil: primarily composed by clay, limestone and *galestro*. The vines are an average of fifteen years old.

Vinification

The grapes follow fermentation and maceration in stainless steel tanks for approximately three weeks. After twelve months of ageing in *barrique* the Sugarille continues the ageing in large oak casks for an additional twelve months.

Characteristics

Intense, dark colour; rich, complex aromas of ripe fruit (plums, wild cherries), violets and a slight hint of cloves and tobacco. Elegant structure and ripe, well-integrated tannins.

First vintage produced 1990 (1995 first vintage produced by Gaja)