

Rennina

(ray-NEE-nah)



Winery

PIEVE S. RESTITUTA, Montalcino, Tuscany

Denomination

Brunello di Montalcino D.O.C.G.

Varieties

100% Sangiovese

Vineyards

Three non-contiguous vineyards owned by Pieve S. Restituta lie in an area that was named Rennina in ancient times.

Surface: twenty-seven acres

Soil: a mix of limestone and clay. The vines are an average of twenty-five years old.

Vinification

The grapes of each parcel follow separately fermentation and maceration in stainless steel tanks for approximately three weeks. After twelve months of ageing separately in *barrique* the parcels are blended together and continue the ageing in large oak casks for an additional twelve months.

Characteristics

Intense color. Very clean, rich aromas, with notes of forest fruits, raspberries and blackberries that evolve into delicate spice and floral perfumes. A wine of excellent body, with alcohol balanced by silky tannins, Rennina has very good structure and a lingering finish.

First vintage produced 1990 (1994 first vintage produced by Gaja)