GAJA

Grapes
100% Sangiovese

Region/Appellation
Brunello di Montalcino DOCG

Alcohol by volume
14.50%

Drinking Window
2024 - 2043

Tasting Guide

A B **C** D E
Light   Medium   Full

Tasting note printed
22/02/2025

Brunello di Montalcino 2013
6x75cl

Winemaker Notes

The 2013 Brunello shows complex and fresh fruity aromas of redcurrant, sour cherry and quince. The nose displays notes of juniper and laurel leaves leading to a palate expressing a surprisingly sweetness, with notes of granular fruit, such as white pear. The texture is smooth and juicy with round tannins and bright freshness. The wine is persistent and elegant.

Vineyard

The property's entire 40 acres have been dedicated to Sangiovese, perhaps the most well-known of the indigenous Italian grape varieties.

Winemaking

The grapes from the different vineyards are fermented and macerated separately for three weeks. They are then aged in oak for 24 months before being blended and then aged for another six months in concrete vats.

Vintage

Throughout Italy, 2013 will be remembered as a vintage of elegance. Montalcino does not make an exception: round bodies, silky tannins and intense fruit concentration are the features of this vintage. The 2013 vintage gives excellent, refined Brunello that was very high quality across the region. The resulting wines are cool, elegant and classical in style. The cool and wet spring was followed by a wet May and a cool June, at this point the vintage was not looking hopeful. The grapes were ripening more slowly than was usual at this stage. However, this difficult start was followed by a near-perfect July, August and September giving the grapes time to dry out and ripen slowly and evenly. The early delays to development, now meant the grapes were allowed extra time on the vine to ripen giving excellent overall maturity. Producers picked in October, giving ripe and structured wines with cool elegance.

Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game