

GAJA

Brunello di Montalcino 2014

12 x Half Bottles 12x37.5cl

Winemaker Notes

The 2014 Brunello shows botanical notes and fresh fruity aromas of sage, rosemary, red currant and pomegranate, followed by complimentary notes of clove and incense.

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

The 2014 vintage began with a mild winter and a warm, dry spring with early flowering. Unpredictably this was then followed by a cold, wet Summer with the additional work in the vineyard with canopy management, disease monitoring and grassing management. The first two weeks of September were drier but colder than usual, with considerable diurnal temperature variation then the weather improved with long, sunny afternoons which led to complete phenolic ripeness of the grapes. Fermentation began easily and proceeded slowly and steadily.

Food match

Grilled and Roasted Red Meats

Fantastic paired with roast meats, wild game and hard cheeses.



Grapes

100% Sangiovese

Region/Appellation

Brunello di Montalcino
DOCG

Alcohol by volume

14.50%

Residual Sugar

0.46 g/l

Drinking Window

2024 - 2043

Tasting Guide

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

Tasting note printed

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