

GAJA

Brunello di Montalcino 2017

6x75cl

Winemaker Notes

The 2016 Brunello shows charming notes of juniper berries, liquorice and sweet wood to greet your nose upon approaching this wine. It has a very clear expression of sweet and ripe fruit, opening on the palate, with notes of spice and earthy aromatic herbs. This wine has remarkable texture, mouth-filling fruit and a very good length.

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.

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

less than 1 g/l

pH

3.54

Total Acidity

5.2 g/l

Tasting Guide



Tasting note printed

16/11/2024