

**GAJA**

**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**

28/04/2024

# 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.

