GAJA

Grapes
100% Sangiovese

Region/Appellation
Brunello di Montalcino DOCG

Alcohol by volume
14.5%

Residual Sugar
less than 1 g/l

pH
3.55

Total Acidity
5.29 g/l

Drinking Window
2025 - 2033

Tasting Guide

A B C **D** E

Light   Medium   Full

Tasting note printed
28/01/2026

Brunello di Montalcino 2018
6x75cl

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 winter was mild and dry, characterized by absence of snow and rainfall, and followed by very rainy spring and summer. Persistent rainfall occurred from May until the first half of August, a critical moment in the growing season. Careful and prompt treatments were applied to the vines against downy mildew and powdery mildew. Despite the dry and warm 2017 vintage, thanks to the use of appropriate agronomical techniques (soil management, leaf removal on the North and South exposed rows), we were able to achieve excellent vegetative growth of the Sangiovese vines, lower quantity of bunches and grapes, with good health conditions. The average daily temperature during summer 2018 was around 35 °C, few hailstorms slightly hurt some of our vineyards between late August and beginning of September. For this reason, those grapes characterized by high acidity and lower potential alcohol were picked earlier. Luckily from the last week of September the northerly, dry, earth-wind Tramontana constantly blew and completely dried the grapes. The fall was characterized by average daily temperatures of 25 °C, high thermal exchanges between day and night allowed the grapes to reach the perfect ripening conditions (technologic and phenolic). 2018 promises to be a good quality vintage.

Food match

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

HATCH MANSFIELD

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