

GAJA

Grapes
100% Sangiovese

Region/Appellation
Brunello di Montalcino
DOCG

Alcohol by volume
14.5%

Drinking Window
2025 - 2040

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

Tasting note printed
13/07/2025

Brunello di Montalcino 2019

6x75cl

Winemaker Notes

This 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.

Vintage

Winter and spring were cold and dry. Total rainfall during the vintage was in line with seasonal averages (700-900 mm), but most of the rain occurred in May and from July to September. The weather was hot from June through August. Rain at the end of July into August played an important role in preventing thermal shock.

Food match

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

