

2008 Brunello di Montalcino Sugarille

Gaja, Pieve Santa Restituta, Tuscany, Italy

Product details

Vintage:	2008	Drinking:	Now 2026
Producer:	Gaja, Pieve Santa Restituta	Alcohol:	
Region:	Tuscany	Variety:	Sangiovese
Country:	Italy		

Tasting notes

The deep, white soils of the Sugarille vineyard are rich in calcareous clay but very stony and more compact than the other vineyards on the estate. Combined with a south-western exposure, perfect ventilation and excellent drainage, this creates ideal conditions for long lived and structured wines. The 2008 is restrained at first but soon opens to reveal a magnificent perfume of violets and dried fruits followed by a rich palate with layers of ripe, black cherry and dried herb flavours with seamless tannins and a magnificent mineral finish. This is an impressively concentrated, harmonious and refined wine with wonderful freshness and it has the potential to age for twenty five years but may be hard to resist earlier.

About the producer

