

2010 Brunello di Montalcino

Gaja, Pieve Santa Restituta, Tuscany, Italy

Product details

Vintage:	2010
Producer:	Gaja, Pieve Santa Restituta
Region:	Tuscany
Country:	Italy

Drinking: Now 2026 Alcohol: Variety:



Tasting notes

The grapes for the Brunello are sourced from a vineyard to the northeast of Montalcino and from a selection of Rennina and Sugarille vineyards surrounding the church of Pieve Santa Restituta. Impressively rich and smooth textured, the 2010 is one of the finest vintages made. An exuberant bouquet of wild red berries mingles with aromas of dark chocolate and delicate notes of tobacco and sweet smoke. On the palate, vibrant red cherry fruits and succulent wild herb characters are balanced by silky textures. Incredibly attractive with a rich complexity of flavour and lovely freshness, this is an outstanding Brunello, a wine which will be delicious in a year or two but has the structure and length for some serious ageing. Drink from 2015 to 2025.

Reviews

Gorgeous aromas of dried fruits, dried meats and spices. It's full-bodied with chewy tannins and a powerful finish. This is very, very structured and rich. Best ever from here. Better in 2017. Score: 95 Points James Suckling

About the producer