

VAL DI SUGA

2019 BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

WINERY

A historical producer in Montalcino that dates back to the 1960's, Val di Suga is a pioneer in the production of terrior-driven Brunello and the only producer making three single-vineyards in three different estates: Vigna del Lago in the North-East, Vigna Spuntali in the South-West and Poggio al Granchio in the South-East.

WINE

To the southeast, Mount Amiata dominates and influences the Mesoclimate of this sector, one of the most prestigious in the appellation. The distinctive trait of the wines in this area is determined by the 'galestro schist' soils, which impart a distinctive style to the Sangiovese in this area—taut, juicy, wild, rich in iron and with hints of graphite.

VINTAGE NOTES

The 2019 vintage will be remembered for its particularly favorable weather conditions, characterized by a mild spring and warm summer without significant heat extremes, accompanied by some rain that enabled the vines a phenology and harvest reminiscent of the fresh 1990s. The wines obtained are particularly fresh and crisp, with great complexity, and possess significant aging potential.

WINEMAKING

The Sangiovese grapes are selected and hand-harvested within the identified micro-plots in the Poggio al Granchio vineyard. The grapes brought to the cellar are destemmed, crushed and, after passing through the optical sorter, reach stainless steel tanks. Alcoholic fermentation is carried out by selected yeasts at a temperature between 20 and 26°C for approximately 12 days. Careful attention is paid to the frequency of pumping over for polyphenolic extraction, as well as delestage conducted twice at mid-alcoholic fermentation. At the end of fermentation, post-fermentative maceration begins, lasting 15-20 days at a temperature of about 30°C. The wood aging process involves maturation for 24 months in 60-hectoliter French oak barrels. It ages in concrete for a further 6 months before being bottled, where it remains for at least 6 months.

TASTING NOTES

This is a vibrant and joyful Brunello di Montalcino from the southwestern sector. It features ripe, sometimes candied fruit, fine-cured spices, tobacco, roots, and cocoa beans. Vigna Spuntali is known for its rich, almost luxurious aroma in classic vintages. This expressive character is matched by a smooth, creamy texture on the palate. It's complemented by a dense structure, generous alcohol content, and soft tannins. As the most expansive of the Val di Suga crus, it's supported by rich fruit and a robust, sapid texture during long bottle maturation. Supple palate, light and fine-grained tannins, to enhance the harmonious salty and mineral overtones.



VINEYARD

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| Region: | Tuscany |
| Appellation: | Brunello di Montalcino DOCG |
| Soil: | Galestro schist |
| Age/Exposure: | 24 years old Southeast exposure |
| Vine Density: | 5,000 |
| Eco-Practices: | Regenerative Viticulture |

WINEMAKING

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| Varietals: | 100% Sangiovese |
| Aging: | 24 months in 60 hectoliter oval barrels, followed by 6 months in concrete tanks. At least 6 months of bottle maturation. |

TECHNICAL DETAILS

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| Yeast: | Selected |
| Alcohol: | 14% |
| Residual Sugar: | 0 g/L |
| Total Acidity: | 5.35 g/L |
| pH: | 3.42 |