

# VAL DI SUGA

INTERPRETI DEL TERRITORIO

## 2018 BRUNELLO DI MONTALCINO DOCG VIGNA SPUNTALI

**Appellation:** Brunello di Montalcino DOCG

**Elevation/Orientation:** 300 meters (984 feet) above sea level on the southwestern slope

**Vineyard Size:** 14 ha (35 acres)

**Soil:** Galestro soils (marl)

**Density:** 5,050 vines/acre (7,143 vines/hectare)

**Training:** Spurred cordon

**Source(s):** 100% Sangiovese Grosso "Vigna Spuntali" vineyard

**Vinification:** Fermentation and maceration take place at a controlled temperature of 25°-30°C (77°-80°F) in concrete for 20 days. 100% malolactic fermentation.

**Aging:** 6 months in 300 liter French oak casks, followed by 18 months in 25 hectoliter Slavonian oak barrels.

**Varietal Composition:** 100% Sangiovese

**Tasting Notes:** It features an extrovert and joyful nature (neither one-dimensional nor lacking in nuances), with the unmistakable character of a Brunello di Montalcino from the southwestern sector. Very ripe fruit, sometimes candied, fine-cured spices, tobacco, roots, cocoa beans: Vigna Spuntali offers up an aromatic, almost luxuriant tone in the most classic vintages. This expressive identity is confirmed by the gentle creamy texture of the palate, linked to the dense structure, the generous alcoholic embrace and supple tannins. It is undoubtedly the most expansive of the Val di Suga crus, supported during long bottle maturation by rich fruity pulp and an abundant sapid skeleton texture.



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