VAL DI SUGA

INTERPRETI DEL TERRITORIO

BRUNELLO DI MONTALCINO DOCG
VIGNA SPUNTALI 2018

ANDREA LONARDI
Operations Director

ABOUT THE WINERY

A historical producer in Montalcino that dates back to the 1960's, Val di Suga is a pioneer in the production of terroir-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. Because of the different micro-climates, soils and winemaking styles, the wines show different expressions of Sangiovese.

ABOUT THE WINE

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.
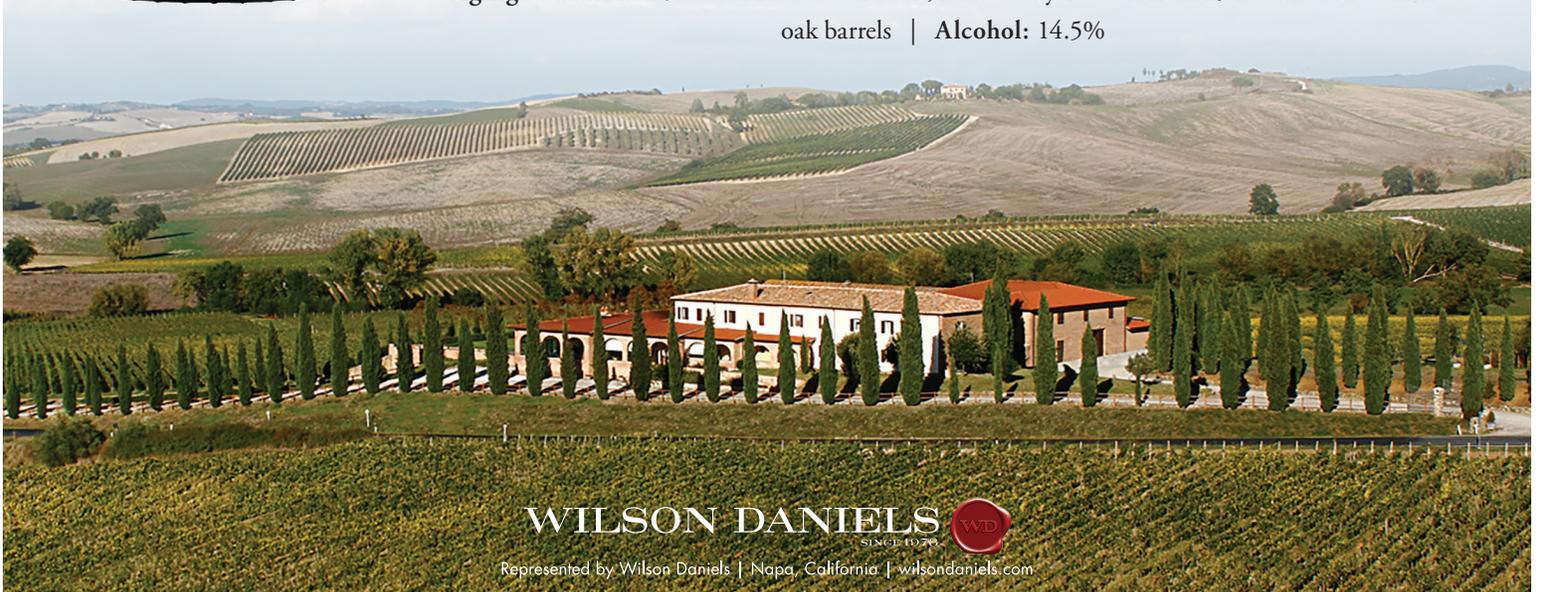
KEY SELLING POINTS

- Val di Suga is the only producer in Montalcino that makes three different expressions of Brunello from three different single-vineyards

- The estates are located in the North-East (Vigna del Lago), South-West (Vigna Spuntali) and South-East (Poggio al Granchio)

- Because of the different micro-climate and soil in each site, Val di Suga uses a different approach in terms of viticulture, winemaking and analytical research

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese Grosso

Aging: 6 months in 300 liter French oak casks, followed by 18 months in 25 hectoliter Slavonian oak barrels | **Alcohol:** 14.5%

WILSON DANIELS
SINCE 1978