

VAL DI SUGA

2019 BRUNELLO DI MONTALCINO DOCG VIGNA SPUNTALI

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

First produced in 1988, Vigna Spuntali is one of Montalcino's iconic wines. Located in the southwestern sector, characterized by sandy soils rich in sandstone, where ancient olive trees have always been guardians of this place and where Sangiovese cultivated on this slope represents the Mediterranean soul of our wines: complex, spicy, candied, full-bodied, soft and savory.

VINEYARDS

15 ha of vineyards, at an elevation of 300 m above sea level, on soil consisting of sands from degraded Pietraforte stone.

VINTAGE NOTES

The 2019 vintage may be one that every winemaker in Montalcino dreams about. Mother Nature delivered the vines with all essentials for an impeccable harvest: a favorable winter, timely rainfall for hydration, sunshine for warmth and growth, consistent temperatures free from sudden spikes, and a flawless summer leading into a prolonged, uniform ripening phase. Grapes arriving with excellent maturity and health, signifies this release truly is a celebration of everything going right for the region's winemakers.

WINEMAKING

The Sangiovese grapes are selected and hand-harvested within the identified micro-plots in the Vigna Spuntali vineyard. The grapes brought to the cellar are destemmed and, after passing through the optical sorter, reach stainless steel tanks. The whole berry fermentation conducted by selected yeasts involves careful extraction with short daily pump-overs lasting approximately 12-15 days, at a temperature between 20 and 26°C. After alcoholic fermentation is completed, post-fermentative maceration begins at 30°C and lasts 20 days. The wood aging process includes an initial 6-month period in French oak barriques, followed by a second phase in large 25-hectoliter Austrian oak barrels for 18 months. Aging in concrete continues for an additional 6 months before bottling, where the wine rests for 18 months.

TASTING NOTES

Presenting a garnet red wine that captivates the senses from the first glance. Its bouquet evokes the essence of the Mediterranean, with fragrances of scrubland, broom flowers, and hints of citrus intertwined with notes of candied fruit, spices, tobacco, and subtle undertones of chocolate. On the palate, it impresses with mouth-filling yet light tannins, offering a medium sweetness and a distinctive iodine character that adds complexity. The finish is long and profound, leaving a lasting impression of depth and satisfaction.



VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Sandy soils with "Pietra Forte" sandstone
Age/Exposure:	31 years old Southwest exposure
Harvest Date:	October 7, 2019
Vine Density:	5000
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sangiovese
Aging:	Aging in concrete for an 6 months before bottling, where the wine rests for 18 months.

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14.5%
Total Acidity:	5.8 g/L
pH:	3.30