

# VAL DI SUGA

INTERPRETI DEL TERRITORIO

## 2018 BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

- Appellation:** Brunello di Montalcino DOCG
- Elevation/Orientation:** 400 - 450 meters (1,312 - 1,476 feet) above sea level / North - South
- Vineyard Size:** 18 ha (44 acres)
- Soil:** Galestro soils (marl)
- Density:** 5,050 vines/hectare (2,045 vines/acre)
- Training:** Spurred cordon
- Source(s):** Sangiovese Grosso 100% only from the "Poggio al Granchio" vineyard
- Vinification:** Once the grapes have been picked, they undergo pre-fermentation maceration at a low temperature (5-6° C, 41-43° F); fermentation takes place with particular control of the temperature (not over 27°C, 81° F), pumping over techniques and délestage in order to enhance the fruity and mineral component of the wine. 100% Malolactic fermentation.
- Aging:** 24 months in 50-60 hectoliter Slavonian oak vats, 6 months in concrete tanks, followed by 18 months in bottle
- Varietal Composition:** 100% Sangiovese
- Tasting Notes:** Pedoclimatic variables are interpreted by a modern-style Brunello di Montalcino which regularly manages to keep a "southern", meaty and sunny nature, with an earthy, wild backbone typical of the sector. It is a "surf and turf" character in some ways, which immediately offers up a nose playing on ripe fruit and undergrowth, balsamic and oriental spicy notes, then revealing a tapered, dynamic taste, gradual and rigorous, with a dense supporting sapidity and a firm linear connection at the same time. It is a thoroughbred Sangiovese, which makes its deliciously smoky tone loud and clear already in its youth, though it is destined to become complete with bottle maturation.



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