

VAL DI SUGA

2020 BRUNELLO DI MONTALCINO DOCG VIGNA DEL LAGO

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

Vigna del Lago takes its name from the small lake located next to the vineyard and was the first single-vineyard Brunello produced at Val di Suga in 1983. This wine perfectly outlines the characteristics of the continental north slope of the Brunello di Montalcino appellation, characterized by cypresses and clays that define a Sangiovese capable of expressing elegance, finesse, and great savoriness.

VINTAGE NOTES

The 2020 vintage showcases maturity, the ability to interpret, and a stylistic understanding of a year that, from a climatic perspective, can be classified among those particularly hot and dry. It recalls other vintages with similar climatic characteristics, such as 2012 and 2015, but the 2020 vintage highlights the extraordinary adaptability of a variety like Sangiovese. This grape demonstrates remarkable resilience and adaptability to climate change. Meticulous and tailored vineyard management across the three different areas, restrained vinification that avoids over-extraction, and a more conscious approach to wood usage all come together to emphasize the possibility of crafting an exceptionally elegant Brunello in a sunny year like 2020.

VINEYARDS

The estate spans 18 hectares of vineyards situated at elevations ranging from 280 meters, planted on the distinctive galestro schist soils of Montalcino. With a traditional approach to viticulture, the vines are arranged at a high planting density of 7,500 per hectare, and trained using the double spurred cordon method, which enhances both vine health and fruit quality. Careful canopy management with leaf removal, bunch thinning and trimming.

WINEMAKING

The Sangiovese grapes are selected and hand-harvested within the identified micro-plots in the Vigna del Lago 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, with careful attention to the frequency of pumping over for polyphenolic extraction. 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 24 months of maturation in large Slavonian oak barrels, followed by 6 months aging in concrete, and a minimum of 9-12 months in bottle.

TASTING NOTES

The 2020 Vigna del Lago shows an intense ruby-red color with bright reflections. It offers delicate aromas of licorice, mint, violet, and pomegranate. The wine combines velvety tannins with lively acidity, creating an elegant balance that carries through to its refined, smooth finish.



VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Clay with polygenic conglomerate
Age/Exposure:	19 years old Northwest exposure
Vine Density:	7,500
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in 40 hectoliter oval barrels, followed by 6 months in concrete tanks. At least 9-12 months of bottle maturation.

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Total Acidity:	5.40 g/L
pH:	3.40