

# VAL DI SUGA

## 2020 BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

### 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

To the southeast, Mount Amiata dominates and influences the Mesoclimate of this sector, one of the most prestigious in the appellation. The distinctive trait of the wines in this area is determined by the 'galestro schist' soils, which impart a distinctive style to the Sangiovese in this area—taut, juicy, wild, rich in iron and with hints of graphite.

### 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 18.5 hectares of vineyards situated at elevations ranging from 380 to 450 meters, planted on

the distinctive galestro schist soils of Montalcino. With a traditional approach to viticulture, the vines are arranged at a moderate density of 5,000 per hectare, and trained using the single spurred cordon method, which enhances both vine health and fruit quality.

### WINEMAKING

The Sangiovese grapes are selected and hand-harvested within the identified micro-plots in the Poggio al Granchio 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. Careful attention is paid to the frequency of pumping over for polyphenolic extraction, as well as delestage conducted twice at mid-alcoholic fermentation. 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 maturation for 24 months in 60-hectoliter French oak barrels. It ages in concrete for a further 6 months before being bottled, where it remains for at least 6 months.

### TASTING NOTES

The 2020 Poggio al Granchio shows a dark ruby-red color with garnet hints. The nose offers black cherries, plums, floral notes, white pepper, and a savory ferrous character. Well-defined tannins balance with vibrant acidity, creating a juicy mouthfeel. The finish is persistent with fruit and spice notes, delivering structure and expression.



### VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Galestro schist
Age/Exposure:	25 years old Southeast exposure
Vine Density:	5,000
Eco-Practices:	Regenerative Viticulture

### WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in 60 hectoliter oval barrels, followed by 6 months in concrete tanks. At least 6 months of bottle maturation.

### TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Total Acidity:	5.30 g/L
pH:	3.41