

# VAL DI SUGA

INTERPRETI DEL TERRITORIO

## BRUNELLO DI MONTALCINO POGGIO AL GRANCHIO 2018

### 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. Because of the different microclimates, soils and winemaking styles, the wines show different expressions of Sangiovese.

### ABOUT THE WINE

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 toneloud and clear already in its youth, though it is destined to become complete with bottle maturation.

### 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

Aging: 24 months in 50-60 hectoliter Slavonian oak vats, 6 months in concrete tanks, followed by 18 months in bottle | Alcohol: 14.5%



ANDREA LONARDI  
Operations Director



## Wine Spectator

*"This elegant, juicy red packs a core of pure cherry shaded by accents of wild herbs, licorice and earth. Charming and harmonious, with the fruit echoing on the lingering aftertaste, revealing a mineral element at the very end."*

- Bruce Sanderson, June 2023

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