

VAL DI SUGA

2020 BRUNELLO DI MONTALCINO DOCG

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

The Brunello that combines the characteristics of all three slopes of the appellation in every vintage: elegant and full of femininity in the northeast, warm and Mediterranean in the southwest, rocky and introspective in the southeast area. A wine of great character and pleasantness, a unique expression of Sangiovese from Montalcino.

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.

WINEMAKING

The Sangiovese grapes are selected from the 3 sectors of Val di Suga's Vineyards. 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 8-12 days, with careful attention to the frequency of pumping over for polyphenolic extraction (soft 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 maturation for 24 months in large Slavonian oak barrels and 6 months in bottle.

TASTING NOTES

The 2020 Brunello di Montalcino displays a bright ruby-red color and an inviting nose that begins with refreshing menthol notes, followed by a vibrant array of ripe cherry and small red berries. On the palate, it offers a well-balanced structure with smooth yet firm tannins, creating a harmonious and approachable mouthfeel. The tannins provide a solid framework without overwhelming the fruit, leading to a long-lasting, persistent finish that showcases the wine's remarkable drinkability. Elegant and fruity, it strikes a perfect balance between freshness and refinement.



VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Clay, marl, and sand
Age/Exposure:	15-25 years old NE, SE, SW exposure
Vine Density:	5,000 - 7,500
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in 50-hectoliter Slavonian oak barrels

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Total Acidity:	5.25 g/L
pH:	3.35