

VAL DI SUGA



2021 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 season began with a wet winter and an icy spring, leading to reduced yields due to frost and hail. After a cool May, June brought crucial heat that helped clear the vines of disease. Despite lower yields, harvest conditions were favorable, and grapes, particularly Sangiovese, show strong acidity, vibrant aromas, and rich fruit concentration.

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 from select micro-plots in the Poggio al Granchio vineyard are hand-harvested, destemmed, and optically sorted before fermentation in stainless steel tanks. Alcoholic fermentation lasts about 12 days at 68–79°F, with careful pump-overs and two delestages mid-fermentation. Post-fermentation maceration follows for 15–20 days at around 86°F. The wine matures for 24 months in 60-hL French oak barrels, then spends 6 months in concrete and at least 6 months in bottle.

TASTING NOTES

Intense ruby red in color, this wine offers a deep and layered bouquet of wild dark berries—blackcurrant, blackberry blended with underbrush and iron-like notes that slowly fill the glass. On the palate, the crunchy, vibrant tannins are accompanied by extraordinary succulence, supported by bright acidity that gives the wine impressive length and persistence. A Brunello of energy and tension, with a firm tannic backbone and deep aromatic expression, destined for long-term evolution.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Galestro schist
Age/Exposure:	26 years old Northeast 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