

VAL DI SUGA

INTERPRETI DEL TERRITORIO

2018 BRUNELLO DI MONTALCINO DOCG

- Appellation:** Brunello di Montalcino DOCG
- Elevation/Orientation:** 270–450 meters (886-1,476 feet) above sea level. North to south
- Vineyard Size:** 55 ha (136 acres)
- Soil:** Clay, marl and sand
- Density:** 5,050 vines/acre (7,143 vines/hectare)
- Training:** Spurred cordon
- Source(s):** Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic zones. (35% from Vigna del Lago–40% from Poggio al Granchio–25% from Vigna Spuntali)
- Harvest Dates:** First half of October
- Vinification:** Once the grapes have been picked, they undergo pre-fermentation maceration at a low temperature (5-6° C, 41-43° F); fermentation takes place with particular control of the temperature (not over 27°C, 81° F), pumping over techniques and délestage in order to enhance the fruity and mineral component of the wine. 100% Malolactic fermentation.
- Aging:** 24 months in 50 hectoliter Slavonian oak barrels, followed by 6 months in bottle
- Varietal Composition:** 100% Sangiovese
- Tasting Notes:** Produced with grapes grown in three different sectors of the appellation (northeast, southeast and southwest), with specific pedoclimatic features, it accurately and faithfully illustrates the classic style of Val di Suga. The different geographical locations of the vineyards make for Sangiovese grapes that complement each other, as well as managing to sketch a traditional profile. This wine holds the uncommon ability to combine expressivity, grip, generous fruit and rigour, without losing elegance. The nose is complex, with notes of crisp ripe red fruit, orange, bitter orange and slightly balsamic overtones. The well-structured palate features excellent tannic and acid definition, with a lingering, uplifting finish.



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