

VAL DI SUGA



2021 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 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.

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

Bright ruby red in colour, this wine opens with intense and well defined aromas of crunchy cherry and fresh sage, followed by elegant nuances of light tobacco and white chocolate. On the palate, it is vibrant and energetic, with a well present but finely textured tannin that gradually reveals itself, offering a long, dynamic and highly enjoyable finish. It captures the essence of the 2021 vintage, with its hallmark freshness, balance, aromatic precision and excellent ageing potential.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Clay, marl, and sand
Age/Exposure:	15 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, followed by 12 months in concrete

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Residual Sugar:	0 g/L
Total Acidity:	5.21 g/L
pH:	3.35