

VAL DI SUGA

2020 BRUNELLO DI MONTALCINO DOCG VIGNA SPUNTALI RISERVA



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

First produced in 1988, Vigna Spuntali is one of Montalcino's iconic wines. Located in the southwestern sector, characterized by sandy soils rich in sandstone. Sangiovese cultivated on this slope represents the Mediterranean soul of Val di Suga wines: complex, spicy, candied, full-bodied, soft and savory.

VINEYARDS

A 3.5ha plot was specifically selected and dedicated to the Riserva from the 15ha of the entire Vigna Spuntali vineyard.

VINTAGE NOTES

The 2020 vintage reflects a warm, dry year and showcases a refined understanding of Sangiovese's adaptability. Like 2012 and 2015, it reveals the grape's resilience to climate change. Careful vineyard management, gentle vinification, and restrained oak use allowed for the creation of an elegant Brunello Riserva, even in a sunny vintage.

WINEMAKING

The Sangiovese grapes from micro-plots in Vigna Spuntali are hand-harvested, destemmed, and optically sorted before whole berry fermentation in stainless steel. Fermentation lasts 12–15 days at 68–79°F with gentle pump-overs, followed by 20 days of post-fermentation maceration at 86°F. The wine ages in 300-litre French oak casks for 6 months. 18 months in 25 hl Slavonian oak barrels. Bottle maturation for at least 24 months.

TASTING NOTES

On the nose, it reveals an intense fruit profile: cherry and blackberry alternate with notes of thyme and rosemary, distinctive traits that have always defined it. The palate shows balanced density; the sip is satisfying, deep, and at the same time pleasantly spicy. A Riserva capable of preserving, over time, the story of a great vintage.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino Riserva DOCG
Soil:	Sandy soils with "Pietra Forte" sandstone
Age/Exposure:	37 years old Southwest exposure
Vine Density:	7,500
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sangiovese
Aging:	In 300-litre French Oak Barrels. 18 months in 25 hl Slavonian oak barrels. Bottle maturation for at least 24 months.

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14.5%
Residual Sugar:	0 g/L
Total Acidity:	5.35 g/L
pH:	3.41