

VAL DI SUGA

2023 ROSSO DI MONTALCINO DOC

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

True to the classic interpretation of Val di Suga, it is made with Sangiovese grapes cultivated in the three sectors where parcels with looser soils and the most vigorous vineyards are identified. It is a bright and lustrous wine in every aspect: from the color to aroma, where the aim is to enhance its fresh and very crisp fruit, to the palate where the acidic matrix defines its well-balanced taste.

VINEYARDS

This Rosso di Montalcino comes from younger vineyards on the southwestern slope, influenced by the sea and a more Mediterranean climate.

VINTAGE NOTES

The 2023 vintage highlights a particularly fresh and vibrant Sangiovese, with a transparent and luminous color that suggests great energy and palate energy. On the nose, it opens with a complex and layered bouquet: delicate floral notes intertwine with balsamic hints, while small red fruits

and touches of orange peel lead into a tannic structure that is fine yet incisive. On the palate, it reveals balance and liveliness: the sip is dynamic, smooth, and vibrant, supported by elegant tannins that invite another taste while hinting at aging potential.

WINEMAKING

The choice of harvest time (always earlier than for Brunello) is crucial to preserve and obtain the freshness and fruit we want to find in this wine. The grapes brought to the cellar after destemming and crushing undergo careful selection by the optical sorter before reaching steel tanks in the cellar. After 3 days of pre-fermentative maceration, selected yeasts initiate alcoholic fermentation, which lasts for 12 days. At the end of alcoholic fermentation, the wines are racked into 50-hectoliter Slavonian oak barrels, where they age for 6 months.

TASTING NOTES

Rosso di Montalcino Val di Suga showcases a lively nose and exhibits notes of red berry fruits, cherries, and redcurrants, with slightly spicy overtones. The mouth is full and plush, with silky tannins and a juicy finish.



VINEYARD

Region:	Tuscany
Appellation:	Rosso di Montalcino DOC
Soil:	Mainly sandy soils
Age/Exposure:	15 years old NE, SE, SW exposure
Vine Density:	5000
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	6 months in Slavonian oak, followed by 3 months in bottle

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	13.5%
Residual Sugar:	0 g/L
Total Acidity:	5.31 g/L
pH:	3.32