

VAL DI SUGA



2021 BRUNELLO DI MONTALCINO DOCG VIGNA DEL LAGO

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

Vigna del Lago takes its name from the small lake located next to the vineyard and was the first single-vineyard Brunello produced at Val di Suga in 1983. This wine perfectly outlines the characteristics of the continental north slope of the Brunello di Montalcino appellation, characterized by cypresses and clays that define a Sangiovese capable of expressing elegance, finesse, and great savoriness.

VINTAGE NOTES

The season began with a wet winter and icy spring, with frost and hail reducing yields. June heat helped clear disease pressure, and harvest conditions were favorable. Despite smaller crops, the wines—especially Sangiovese—show bright acidity, vibrant aromas, and concentrated fruit, and Val di Suga's Rosso di Montalcino is a standout example.

VINEYARDS

The estate spans 18 hectares of vineyards situated at elevations ranging from 280 meters, planted on the distinctive galestro schist soils of Montalcino. With a traditional approach to viticulture, the vines are arranged at a high planting density of 7,500 per hectare, and trained using the double spurred cordon method, which enhances both vine health and fruit quality. Careful canopy management with leaf removal, bunch thinning and trimming.

WINEMAKING

The Sangiovese grapes from micro-plots in Vigna del Lago are hand-harvested, destemmed, and optically sorted before fermenting in stainless steel for about 12 days at 68–79°F. A 15–20 day post-fermentation maceration at around 86°F follows. The wine then ages 24 months in Slavonian oak, 8 months in concrete, and at least 6 months in bottle.

TASTING NOTES

Bright ruby in color, the nose starts reserved, then opens to balsamic notes of thyme and rosemary with dark floral hints. The palate is notably fresh, with elegant tannins and a refined, agile texture. True to form, Vigna del Lago remains measured and graceful, even in a more concentrated vintage.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Clay with polygenic conglomerate
Age/Exposure:	~20 years old North & NE exposure
Vine Density:	7,500
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in 40 hectoliter oval barrels, followed by 8 months in concrete tanks. At least 6 months of bottle maturation.

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Total Acidity:	5.45 g/L
pH:	3.40