

VAL DI SUGA

2021 ROSSO DI MONTALCINO DOC VIGNA SPUNTALI

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

Rosso di Montalcino Spuntali is a single-vineyard wine that showcases the Mediterranean traits of a Sangiovese capable of showing the great energy hidden in a slope with a dry, sunny, and well-ventilated climate, combined with the clear influence of the sea outlining the crispness, liveliness, tension, and complexity of a wine that displays the youthful but profound spirit of this place.

VINEYARDS

A wine capable of expressing the energy from the slopes spanning 15 ha of vineyards, at an elevation of 300 m above sea level. The soil consists of sands from degraded Pietraforte stone.

VINTAGE NOTES

The season began with a mild, wet winter, followed by a cold spring with frost and hail that reduced yields. Producers protected vines with fires and sprays. After a cool, wet May, dry June weather supported vine health. Hot August and September days ripened the grapes while preserving acidity and flavor. Despite lower yields—especially for Sangiovese—harvest conditions were favorable, and the wine is showing beautifully.

WINEMAKING

After careful curation in the vineyard, the fruit is ushered into 40-HL Slavonian Oak Barrels for 6 months. Followed by 12 months in concrete vats prior to bottle ageing and release.

TASTING NOTES

This complex Rosso di Montalcino illustrates the generosity of the southern slope of the appellation, from which the grapes are carefully selected, with the grace of the wine type and the freshness of a Sangiovese whose wood aging is shorter than for Brunello di Montalcino. Floral, with notes of red fruit, especially cherries, and licorice and blood oranges. Lingering and succulent, it is sapid and tannic, with a crisp finish.



VINEYARD

Region:	Tuscany
Appellation:	Rosso di Montalcino DOC
Soil:	Sandy soils
Age/Exposure:	10 years old Southwest exposure
Vine Density:	5000
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	In 40-HL Slavonian Oak Barrels for 6 months followed by 12 months in concrete vats, 12 months in bottle

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	13.5%
Residual Sugar:	0 g/L
Total Acidity:	6 g/L
pH:	3.25