

VAL DI SUGA

2024 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 2024 vintage in Montalcino was defined by a well-balanced growing season and steady, progressive ripening. A mild spring ensured regular budbreak and flowering, followed by a warm summer moderated by good ventilation and timely rainfall, which helped preserve acidity and

aromatic precision. The absence of extreme heat peaks allowed grapes to reach full phenolic maturity without stress. These conditions resulted in a Sangiovese marked by clarity, harmony, and freshness, with refined tannins, vibrant acidity, and a poised, elegant structure that expresses both immediacy and 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:	5.26 g/L
pH:	3.34