

VAL DI SUGA



2020 BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

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

To the southeast, Mount Amiata dominates and influences the Mesoclimate of this sector, one of the most prestigious in the appellation. The distinctive trait of the wines in this area is determined by the 'galestro schist' soils, which impart a distinctive style to the Sangiovese in this area—taut, juicy, wild, rich in iron and with hints of graphite.

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, even in a sunny vintage.

VINEYARDS

The estate spans 18.5 hectares of vineyards situated at elevations ranging from 380 to 450 meters, planted on the distinctive galestro schist soils of Montalcino. With a traditional approach to viticulture, the vines are arranged at a moderate density of 5,000 per hectare, and trained using the single spurred cordon method, which enhances both vine health and fruit quality.

WINEMAKING

The Sangiovese grapes from select micro-plots in the Poggio al Granchio vineyard are hand-harvested, destemmed, and optically sorted before fermentation in stainless steel tanks. Alcoholic fermentation lasts about 12 days at 68–79°F, with careful pump-overs and two delestages mid-fermentation. Post-fermentation maceration follows for 15–20 days at around 86°F. The wine matures for 24 months in 60-hL French oak barrels, then spends 6 months in concrete and at least 6 months in bottle.

TASTING NOTES

The 2020 Poggio al Granchio shows a dark ruby-red color with garnet hints. The nose offers black cherries, plums, floral notes, white pepper, and a savory ferrous character. Well-defined tannins balance with vibrant acidity, creating a juicy mouthfeel. The finish is persistent with fruit and spice notes, delivering structure and expression.

VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Galestro schist
Age/Exposure:	25 years old Southeast exposure
Vine Density:	5,000
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in 60 hectoliter oval barrels, followed by 6 months in concrete tanks. At least 6 months of bottle maturation.

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Total Acidity:	5.30 g/L
pH:	3.41