

VAL DI SUGA

2019 BRUNELLO DI MONTALCINO DOCG

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

The Brunello that combines the characteristics of all three slopes of the appellation in every vintage: elegant and full of femininity in the northeast, warm and Mediterranean in the southwest, rocky and introspective in the southeast area. A wine of great character and pleasantness, a unique expression of Sangiovese from Montalcino.

VINTAGE NOTES

The 2019 vintage will be remembered for its particularly favorable weather conditions, characterized by a mild spring and warm summer without significant heat extremes, accompanied by some rain that enabled the vines a phenology and harvest reminiscent of the fresh 1990s. The wines obtained are particularly fresh and crisp, with great complexity, and possess significant aging potential.

WINEMAKING

The Sangiovese grapes are selected from the 3 sectors of Val di Suga's Vineyards. The grapes brought to the cellar are destemmed, crushed and, after passing through the optical sorter, reach stainless steel tanks. Alcoholic fermentation is carried out by selected yeasts at a temperature between 20 and 26°C for approximately 8-12 days, with careful attention to the frequency of pumping over for polyphenolic extraction (soft extraction). At the end of fermentation, post-fermentative maceration begins, lasting 15-20 days at a temperature of about 30°C. The wood aging process involves maturation for 24 months in large Slavonian oak barrels and 6 months in bottle.

TASTING NOTES

Produced with grapes grown in three different sectors of the appellation (northeast, southeast and southwest), with specific pedoclimatic features, it accurately and faithfully illustrates the classic style of Val di Suga. The different geographical locations of the vineyards make for Sangiovese grapes that complement each other, as well as managing to sketch a traditional profile. This wine has the uncommon ability to combine expressivity, grip, generous fruit and rigor, without losing elegance. The nose is complex, with notes of crisp ripe red fruit, orange, bitter orange and slightly balsamic overtones. The well-structured palate features excellent tannic and acid definition, with a lingering, uplifting finish.



VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Clay, marl, and sand
Age/Exposure:	15-25 years old NE, SE, SW exposure
Vine Density:	5,000 - 7,500
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in 50-hectoliter Slavonian oak barrels

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Residual Sugar:	0 g/L
Total Acidity:	5.23 g/L
pH:	3.44