

VAL DI SUGA

2019 BRUNELLO DI MONTALCINO DOCG 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

First produced in 1988, Vigna Spuntali is one of Montalcino's iconic wines. Located in the southwestern sector, characterized by sandy soils rich in sandstone, where ancient olive trees have always been guardians of this place and where Sangiovese cultivated on this slope represents the Mediterranean soul of our wines: complex, spicy, candied, full-bodied, soft and savory.

VINEYARDS

15 ha of vineyards, at an elevation of 300 m above sea level, on soil consisting of sands from degraded Pietraforte stone.

VINTAGE NOTES

The 2019 vintage was a winemaker's dream in Montalcino. Ideal weather—balanced winter rains, steady warmth, and a flawless summer—led to a long, even ripening. The result: perfectly healthy, ripe grapes and a release that celebrates everything going right in the vineyard.

WINEMAKING

The Sangiovese grapes from micro-plots in Vigna Spuntali are hand-harvested, destemmed, and optically sorted before whole berry fermentation in stainless steel. Fermentation lasts 12–15 days at 68–79°F with gentle pump-overs, followed by 20 days of post-fermentation maceration at 86°F. The wine ages 6 months in French oak barriques, then 18 months in 25-hL Austrian oak, followed by 6 months in concrete and 18 months in bottle.

TASTING NOTES

Presenting a garnet red wine that captivates the senses from the first glance. Its bouquet evokes the essence of the Mediterranean, with fragrances of scrubland, broom flowers, and hints of citrus intertwined with notes of candied fruit, spices, tobacco, and subtle undertones of chocolate. On the palate, it impresses with mouth-filling yet light tannins, offering a medium sweetness and a distinctive iodine character that adds complexity. The finish is long and profound, leaving a lasting impression of depth and satisfaction.



VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Sandy soils with "Pietra Forte" sandstone
Age/Exposure:	31 years old Southwest exposure
Harvest Date:	October 7, 2019
Vine Density:	5000
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sangiovese
Aging:	Aging in concrete for an 6 months before bottling, where the wine rests for 18 months.

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14.5%
Total Acidity:	5.8 g/L
pH:	3.30

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