

VAL DI SUGA

2021 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

Rosso di Montalcino which originates from a blend of the three Val di Suga vineyards, on mainly sandy plots with an average vineyard age of about 10 years.

VINTAGE NOTES

The season began with a wet winter and an icy spring, leading to reduced yields due to frost and hail. After a cool May, June brought crucial heat that helped clear the vines of disease. Despite lower yields, harvest conditions were favorable, and grapes, particularly Sangiovese, show strong acidity, vibrant aromas, and rich fruit concentration. Producers and consumers alike are optimistic about the vintage's potential and the Rosso di Montalcino from Val di Suga is no exception, showcasing a singular example from the vintage.

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 8 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:	7-15 years old NE, SE, SW exposure
Vine Density:	5000
Eco-Practices:	Regenerative Viticulture

WINEMAKING

Varietals:	100% Sangiovese
Aging:	Minimum of 3 months in Slavonian oak, followed by 3 months in bottle

TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	13.5%
Residual Sugar:	0 g/L
Total Acidity:	5.6 g/L
pH:	3.35