

# VAL DI SUGA

## 2019 BRUNELLO DI MONTALCINO DOCG VIGNA DEL LAGO

### 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

Vigna del Lago takes its name from the small lake located next to the vineyard and was the first single-vineyard Brunello produced at Val di Suga in 1983. This wine perfectly outlines the characteristics of the continental north slope of the Brunello di Montalcino appellation, characterized by cypresses and clays that define a Sangiovese capable of expressing elegance, finesse, and great savoriness.

### 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 and hand-harvested within the identified micro-plots in the Vigna del Lago vineyard. 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 12 days, with careful attention to the frequency of pumping over for polyphenolic 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 24 months of maturation in large Slavonian oak barrels, followed by 6 months aging in concrete, and a minimum of 6 months in bottle.

### TASTING NOTES

Vigna del Lago interprets the traditional inspiration of Brunello di Montalcino wines of the past in a new way, fashioning it with essential winemaking and long aging in large barrels. Already distinctive due to a generally paler color, it stands out for its delicately classic bouquet of floral nuances, spicy overtones of white pepper, fruity notes of fresh cherries and hints of citrus (especially bitter orange, one of the most recurrent descriptors in Sangiovese from the northern sector of Montalcino). But above all, it is the elegant taste texture that recalls its territorial origin: an appealing impact, moderate alcohol level, supple palate, light and fine-grained tannins, to enhance the harmonious salty and mineral overtones.



### VINEYARD

Region:	Tuscany
Appellation:	Brunello di Montalcino DOCG
Soil:	Clay with polygenic conglomerate
Age/Exposure:	18 years old Northeast exposure
Vine Density:	7,500
Eco-Practices:	Regenerative Viticulture

### WINEMAKING

Varietals:	100% Sangiovese
Aging:	24 months in 40 hectoliter oval barrels, followed by 6 months in concrete tanks. At least 6 months of bottle maturation.

### TECHNICAL DETAILS

Yeast:	Selected
Alcohol:	14%
Residual Sugar:	0 g/L
Total Acidity:	5.45 g/L
pH:	3.40