

VAL DI SUGA

INTERPRETI DEL TERRITORIO

2018 BRUNELLO DI MONTALCINO DOCG



ABOUT THE WINERY

A historical producer in Montalcino that dates back to the 1960's, Val di Suga is a pioneer in the production of terroir-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. Because of the different microclimates, soils and winemaking styles, the wines show different expressions of Sangiovese.

ABOUT THE WINE

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 holds the uncommon ability to combine expressivity, grip, generous fruit and rigour, 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.

KEY SELLING POINTS

- Val di Suga is the only producer in Montalcino that makes three different expressions of Brunello from three different single-vineyards
- The estates are located in the North-East (Vigna del Lago), South-West (Vigna Spuntali) and South-East (Poggio al Granchio)
- Because of the different micro-climate and soil in each site, Val di Suga uses a different approach in terms of viticulture, winemaking and analytical research

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese Grosso

Aging: 24 months in 50 hectoliter Slavonian oak barrels, followed by 6 months in bottle

Alcohol: 14.0%

Wine Spectator

"A lacy red, showing aromas and flavors of sweet red berry fruit, rose, truffle, game and mineral backed by firm yet refined tannins, with a lingering finish. Approachable now with food, but will be better in a year or two."

- Bruce Sanderson, June 2023



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