

VAL DI SUGA

POGGIO AL GRANCHIO

Brunello di Montalcino 2018

LANDSCAPE

Southeastern slope, the historic heart of the appellation, dotted with oak trees and holm oaks and facing Monte Amiata, which influences the climate, day-night temperature range and soil type

VINEYARD

18.5 ha of vineyards at an elevation ranging between 380 and 450 m, on soil consisting of galestro schist

VINEGROWING

Classic Montalcino, with medium planting density (5000 vines/ha) and single spurred cordon

HARVEST

In micro areas, by hand in crates

CRUSHING

Destemming, optical selection and light crushing

FERMENTATION

10-14 days at 20-28°C, with soft extraction and delestage

MACERATION

After fermentation, for 20-25 days at 30°C

AGEING

In 60-hl French oak barrels for 24 months, followed by 6 months in concrete

BOTTLE MATURATION

9-12 months



Style

Succulent, spirited, blood-rich meat and iron-like

Tasting notes

SIGHT

Dark ruby-red, with purplish highlights

FRAGRANCE

Dark, red fruit like cherry, redcurrant, blackberry and myrtle. Peach leaves and notes of blood-rich meat and flint

TANNINS

Great density with close-knit, angular tannins and a sapid, mineral finish



Ageing potential

25-30 years



Perfect to drink

15-18 years

How it evolves

Reductive evolution, where the blood-rich meat component prevails

Ideal with

Steak, wild boar, venison, slow-cooked meats