

# VAL DI SUGA POGGIO AL GRANCHIO

## Brunello di Montalcino

### 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