

VAL DI SUGA VIGNA SPUNTALI

Brunello di Montalcino

LANDSCAPE

On the southwestern slope, surrounded by Mediterranean scrub and centuries-old olive trees, with a typical Mediterranean climate, dry, sunny and well-ventilated, clearly influenced by the proximity to the sea

VINEYARD

15 ha of vineyards, at an elevation of 300 m above sea level, on soil consisting of sands from degraded Pietraforte stone

VINEGROWING

Mediterranean, with medium planting density (5000 vines/ha) and double guyot training

HARVEST

In micro areas with manual grape selection in crates. The harvest is only done in the early hours of the morning

CRUSHING

Destemming and optical selection

FERMENTATION

With whole berries for 12-15 days at 20-30°C, with soft extraction

MACERATION

After fermentation, for 15-20 days at 30°C

AGEING

In 300-l French oak barriques for 6 months, followed by 18 months in 25-hl Austrian oak barrels and 3 months in concrete

BOTTLE MATURATION

12-15 months



Style

Mediterranean, complex, well-rounded and spicy

Tasting notes

SIGHT

Garnet red

FRAGRANCE

Mediterranean scrub, broom flowers, citrus and candied fruit, spices, tobacco and chocolate

TANNINS

Mouth-filling and light with medium sweet tannins, an iodine character and a long, deep finish



Ageing potential

20-30 years



Perfect to drink

9-12 years to appreciate its sweetness / 20-30 years to appreciate its tertiary evolution

How it evolves

Oxidative evolution, with a prevalent spicy component, as well as tobacco and chocolate

Ideal with

Pigeon, pheasant, quail, medium-mature pecorino cheese