

VAL DI SUGA

# VAL DI SUGA

Brunello di Montalcino 2018

## LANDSCAPE

Three slopes of the Montalcino hill (northwest, southeast and southwest) featuring different microclimatic, geological, botanical and soil conditions

## VINEYARD

A Brunello di Montalcino from a blend of Val di Suga's three vineyards: Vigna del Lago, Poggio al Granchio and Vigna Spuntali

## VINEGROWING

Typically Montalcino, mainly single or double spurred cordon, depending on the area. Medium planting density

## HARVEST

In micro areas

## CRUSHING

Destemming and optical selection

## FERMENTATION

8-12 days at 20-28°C with soft extraction

## MACERATION

After fermentation for 15 – 20 days at 30°C

## AGEING

In traditional 50-hl Slavonian oak barrels for 24 months

## BOTTLE MATURATION

6 – 9 months



### Style

Fruity, elegant and well-balanced

### Tasting notes

#### SIGHT

Bright ruby-red

#### FRAGRANCE

Notes of ripe red and crisp fruit, orange, bitter orange, slightly balsamic sensations

#### TANNINS

Balanced and firmly structured, soft but defined tannins and good acidity, with a lingering and deep finish



### Ageing potential

15 – 20 years



### Perfect to drink

9 – 12 years

### How it evolves

With notes of bitter orange and nuts

### Ideal with

Mature cheese and red meat