

VAL DI SUGA

# VIGNA DEL LAGO

Brunello di Montalcino 2018

## LANDSCAPE

Northwestern slope, dotted with long rows of cypresses and a lake, which slightly mitigates the continental climate characterized by harsh winters and very hot summers

## VINEYARD

18 ha, at an elevation of 280 m on clay soil

## VINEGROWING

Continental, with a high planting density (7500 vines/ha), using the double spurred cordon training system. Careful canopy management with leaf removal, bunch thinning and trimming

## HARVEST

In micro areas, by hand in crates

## 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 40-hl Slavonian oak barrels for 24 months, followed by 6 months in concrete

## BOTTLE MATURATION

9- 12 month



### Style

Elegant, light and sapid

### Tasting notes

#### SIGHT

Pale but bright ruby-red

#### FRAGRANCE

Ginger, cherry, orange peel, bitter orange, dried flowers

#### TANNINS

Balanced with silky, delicate tannins and a slightly salty finish



### Ageing potential

15-25 years



### Perfect to drink

12-15 years

### How it evolves

Highlighting notes of citrus and dried flowers

### Ideal with

Mature cheeses and white meat