

VAL DI SUGA VAL DI SUGA

Brunello di Montalcino

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