

# VAL DI SUGA VIGNA DEL LAGO

## Brunello di Montalcino

### 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 months



### 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