

# VAL DI SUGA VAL DI SUGA

## Rosso di Montalcino

### LANDSCAPE

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

### VINEYARD

Rosso di Montalcino which originates from a blend of the three Val di Suga vineyards, on mainly sandy plots with an average vineyard age of about 10 years

### VINEGROWING

Medium planting density

### HARVEST

In micro areas. In the early hours of the morning

### CRUSHING

Destemming and optical selection

### FERMENTATION

12 days between 6-28 °C

### MACERATION

Before fermentation, for 3-4 days at 6°C and 8 days at 18-26°C

### AGEING

In traditional 50-hl Slavonian oak barrels for 6 months

### BOTTLE MATURATION

At least 3 months



### Style

Fresh, young, crisp and fruity

### Tasting notes

#### SIGHT

Bright, lustrous ruby-red

#### FRAGRANCE

Fresh red fruit, morello cherry and orange peel

#### TANNINS

Crisp and well-rounded with light, delicate tannins and a vibrant finish



### Ageing potential

5-9 years



### Perfect to drink

Now

### How it evolves

With notes of orange and flowers

### Ideal with

Cured meats, pizza and soft cheeses