

VAL DI SUGA VIGNA SPUNTALI

Rosso di Montalcino

LANDSCAPE

On the southwestern slope, surrounded by Mediterranean scrub and centuries-old olive trees, with a typical Mediterranean climate, dry, sunny and well-ventilated, clearly influenced by the proximity to the sea.

VINEYARD

15 ha of vineyards, at an elevation of 300 m. above sea level, on soil consisting of sands from degraded Pietraforte stone.

VINEGROWING

Mediterranean, with medium planting density (5000 vines/ha) and the double guyot training system.

HARVEST

In micro areas with manual grape selection in crates. The harvest is only done in the early hours of the morning.

CRUSHING

Destemming, crushing and optical sorting.

FERMENTATION

Pre-fermentation 3 days and alcoholic fermentation 12 days at 20-26°C. Post-fermentation 10 days at 30°C.

AGEING

In 40-HL Slavonian Oak Barrels for 6 m. followed by 12 m. in concrete vats.

BOTTLE MATURATION

12 months

ALCOHOL LEVEL

Alc. 13,5%



Style

It combines freshness, volume, olfactory intensity, flavor and juiciness.

Tasting notes

SIGHT

Garnet red

FRAGRANCE

Floral, with notes of red fruit, especially cherries, and licorice and blood oranges.

TANNINS

Persistent and juicy, it is savory, medium tannic, with a fresh and salty finish.



Ageing potential

12-15 years



Perfect to drink

5-6 years to appreciate its sweetness / 9-12 years to appreciate its tertiary evolution

Ideal with

Cured meats made from the Cinta Senese breed of pig, grilled meat, Chianina beef carpaccio, duck and medium-mature cheeses.