



MONTALCINO

VAL DI SUGA BRUNELLO DI MONTALCINO DOCG

Located in the prestigious wine production area of Montalcino in Tuscany, Val di Suga has the unique advantage of being the only producer with vineyards in all three of Montalcino's viticultural regions - each with its own individual terroir. Val di Suga employs the Burgundy method, crafting wines that follow appellation regulations but with an additional focus on individual territories; the result is high quality Brunello and Rosso di Montalcino renowned for its aging potential but also approachable when young.

Montalcino is a small Tuscan town about 25 miles from Siena; its hills took shape during different geological eras accounting for their highly differing soil characteristics. Montalcino enjoys a typical dry Mediterranean climate with a continental influence due to its location between the sea and the Central Appennines.

Val di Suga's estate is located on 300 acres of which 125 are under vine. Poggio al Granchio, located in the southeast, Vigna Spuntali, located in the southwest and Vigna del Lago, located in the north represent its three diverse production areas.



PRODUCTION AREA

Country: Italy
Region: Tuscany
Appellation: Brunello di Montalcino DOCG

A blend from Val di Suga's three distinct vineyard sites, Poggio al Granchio, Vigna Spuntali and Vigna del Lago. This wine brings together the characteristics of each area's diverse climate and soil resulting in a unique balance of freshness, structure, fullness and elegance.

GRAPE VARIETIES

100% Sangiovese Grosso

PRODUCTION TECHNIQUES

Grapes undergo fermentation/maceration at a controlled temperature of 86°F in stainless steel for 20 days, after which fermentation is concluded in 50hl Slovenian oak casks. The wine ages for 36 months in large oak casks and 300L French oak barrels before aging an additional 12 months in bottle.

DESCRIPTION

Color: Bright ruby red with garnet reflections
Aroma: Clean, refined notes of dark cherry, prune and violets lead to more complex notes of blueberry, vanilla, tobacco, cinnamon, chocolate and leather with a touch of mint
Taste: Full-bodied yet nimble with lasting flavors of cherry, prune and blueberry

ANALYSIS

Alc.: 14.5%

SERVING SUGGESTIONS: Perfect pairing for game, roasted and grilled meats and medium-aged cheeses

BOTTLE SIZES

750 ml

