VAL DI SUGA
MONTALCINO

VAL DI SUGA BRUNELLO VIGNA SPUNTALI 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 Apennines.

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

From the Vigna Spuntali Single Vineyard situated in the Montalcino's warmest position. Soils are mostly sandy with marine deposits and fossils of tuffaceous volcanic rock.

GRAPE VARIETIES
100% Sangiovese Grosso

PRODUCTION TECHNIQUES
Due to its warm climate this is the very first area to be harvested in all of Brunello di Montalcino. Fermentation/maceration takes place in cement vats for approximately 20 days at temperatures of 77°F - 86°F. 24 months of maturation in 300L French oak barrels with at least an additional 24 months in bottle.

DESCRIPTION
Color: Deep garnet with ruby reflections
Aroma: Warm, intense and refined with notes of sour cherry, dried fig, candied fruit and orange
Taste: Rich notes of prune and blackberry with sweet, soft tannins that lead to a long finish

ANALYSIS
Alc.: 14.5% pH: 3.7 TA: 5.31 g/L

SERVING SUGGESTIONS: Perfect pairing for roast or grilled meat, game and medium-aged cheeses

BOTTLE SIZES
750 ml

Bay International, Boca Raton, FL