

Brunello di Montalcino DOCG

VAL DI SUGA

The Producer:

Purchased in 1994 by the Angelini Group, Val di Suga had for two decades already been gaining critical acclaim. Adding a third site in 1999 gave Val di Suga the enviable position of counting on diverse vineyards in three contrasting zones of the delimited area with which to blend into Rosso and Brunello. Produced with grapes grown in three different sectors of the appellation northeast southeast & southwest, with specific pedoclimatic features, it accurately & faithfully illustrates the classic style of Val di Suga. The different geographical locations of the vineyards make for sangiovese grapes that complement each other, as well as managing to sketch a traditional profile. This wine holds the uncommon ability to combine expressivity, grip, generous fruit & rigour, without losing elegance. The nose is complex with notes of crisp ripe red fruit, orange, bitter orange & slightly balsamic overtones. The well-structured palate features excellent tannic & acid definition with a lingering, upliing finish.

The Wine:

Grape(s): 100% Sangiovese
Area: A blend of three cru: Vigna del Lago, Poggio al Granchio and Vigna Spuntali
Av. age of vines: 20 years
Ageing: 24 months in 50hl Slavonian oak, 6 months in bottle

Tasting Notes:

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Code: 2184
ABV: 14%
Pack: 6x75cl
Vegan: No
Vegetarian: Yes
Organic: No
Closure: Cork
Awards: 2018 - DWWA SILVER 92

