

Poggio al Granchio 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 but also produce three single vineyard wines from specific plots within the vineyards. A modern style Brunello di Montalcino which regularly manages to keep a "southern," meaty & sunny nature, with an earthy, wild backbone typical of the sector. It is a "surf & turf" character in some ways, which immediately offers up a nose playing on ripe fruit & undergrowth balsamic & oriental spicy-notes, then revealing a tapered, dynamic taste, gradual & rigorous, with a dense supporting sapidity & a firm linear connection at the same time. It is a thoroughbred Sangiovese, which makes its deliciously smoky tone loud & clear already in its youth, though it is destined to become complete with bottle maturation.

The Wine:

Grape(s): 100% Sangiovese
Area: Vigna Poggio al Granchio, Southeastern sector of Montalcino
Soils: Flysch Galestro
Av. age of vines: 20 years
Ageing: 50&60hl French Oak for 24 months, 18 months in Concrete Vats, 6 months in bottle

Tasting Notes:

- The cru Poggio al Granchio, being that bit sunnier and warmer makes a thoroughbred Sangiovese. A wild & meaty backbone with firm structure and dark fruit.
- A modern style Brunello di Montalcino which regularly manages to keep a "southern," meaty & sunny nature, with an earthy, wild backbone typical of the sector. It is a "surf & turf" character in some ways, which immediately offers up a nose playing on ripe fruit & undergrowth balsamic & oriental spicynotes.

Code: 2185
ABV: 14,5%
Pack: 6x75cl
Vegan: No
Vegetarian: Yes
Organic: No
Closure: Cork

