

## Rosso di Montalcino DOC

## 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. Faithful to the classic interpretation of Val di Suga, this Rosso di Montalcino DOC is made with grapes grown in the three sectors where the winery's vineyards are located. It is a bright, lustrous wine in every way - from the colour to the aroma (where the fruit comes through fresh & very crisp) through to the palate, where the acidity defines the well-paced taste with an expressive, generous, snappy 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: 10 years  
Ageing: 6 months in 50hl Slavonian oak, 3 months in bottle

### Tasting Notes:

A bright, lustrous wine in every way, from the colour to the aroma (where the fruit comes through fresh & very crisp) through to the palate, where the acidity defines the well-paced taste with an expressive, generous, snappy finish.

Code: 2183  
ABV: 14%  
Pack: 6\*75cl  
Vegan: No  
Vegetarian: Yes  
Organic: No  
Closure: Cork  
Awards: 2021 - FALSTAFF 92 (2ND RDM TROPHY)

