

## Vigna del Lago 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. Reintroduced by Val di Suga after taking a "break" a few years, Vigna del Lago interprets the traditional inspiration of Brunello di Montalcino wines of the past in a new way, fashioning it with essential winemaking & long ageing in large barrels. Already distinctive due to its generally paler colour, it stands out for its delicately classic bouquet of floral nuances, spicy overtones of white pepper, fruity notes of fresh cherries & hints of citrus especially bitter orange, one of the most recurrent descriptors in Sangioveses from the northern sector of Montalcino). But above all, it is the elegant taste texture that recalls its territorial origin: an appealing impact, moderate alcohol level, supple palate, light & fine grained tannins.

### The Wine:

Grape(s): 100% Sangiovese  
Area: Vigna del Lago, Northern sector of Montalcino DOCG  
Soils: Clay-conglomerate  
Av. age of vines: 17 years  
Ageing: 30hl Oval Barrels for 24 months, 18 months in Concrete vats, 6 months in bottle

### Tasting Notes:

- The cru Vigna del Lago produces Sangiovese wines paler in colour, with classically delicate floral bouquets and supple, fine-grained tannins.
- Vigna del Lago interprets the traditional inspiration of Brunello di Montalcino wines of the past in a new way, fashioning it with essential winemaking & long ageing in large barrels.

Code: 2186  
ABV: 14%  
Pack: 6\*75cl  
Vegan: No  
Vegetarian: Yes  
Organic: No  
Closure: Cork

