



Wine Spectator

"Lithe and succulent, offering cherry, plum, sage and leather flavors. Light-bodied and vibrant, with refined tannins lining the finish. Shows excellent balance and length."

- Bruce Sanderson, June 2023

VAL DI SUGA

INTERPRETI DEL TERRITORIO

BRUNELLO DI MONTALCINO DOCG VIGNA DEL LAGO 2018

ABOUT THE WINERY

A historical producer in Montalcino that dates back to the 1960's, Val di Suga is a pioneer in the production of terroir-driven Brunello and the only producer making three single-vineyards in three different estates: Vigna del Lago in the North-East, Vigna Spuntali in the South-West and Poggio al Granchio in the South-East. Because of the different microclimates, soils and winemaking styles, the wines show different expressions of Sangiovese.

ABOUT THE WINE

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 and long aging in large barrels. Already distinctive due to its generally paler color, it stands out or its delicately classic bouquet of floral nuances, spicy overtones of white pepper, fruity notes of fresh cherries and hints of citrus (especially bitterorange, one of the most recurrent descriptors in Sangiovese 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 and fine-grained tannins, to enhance the harmonious salty and mineral overtones.

KEY SELLING POINTS

- Val di Suga is the only producer in Montalcino that makes three different expressions of Brunello from three different single-vineyards
- The estates are located in the North-East (Vigna del Lago), South-West (Vigna Spuntali) and South-East (Poggio al Granchio)
- Because of the different micro-climate and soil in each site, Val di Suga uses a different approach in terms of viticulture, winemaking and analytical research

TECHNICAL DETAILS

Varietal Composition: 100% Sangiovese Grosso

Aging: 24 months in 30 hectoliter oval barrels, followed by 18 months in concrete tanks. At least 6 months of bottle maturation | Alcohol: 14.0%

