



MONTALCINO

2015 BRUNELLO DI MONTALCINO DOCG



ANDREA LONARDI
Operations Director



"This is a very well balanced Brunello with sharp and classic lines. The Val di Suga 2015 Brunello di Montalcino offers attractive energy and brightness that is transmitted through the cherry fruit and wild berry aromas at its core. That primary fruit is surrounded by light spice, grilled herb and potting soil. There is a nice purity and linearity to this wine that reminds you of the natural depth and complexity of Sangiovese when given a little time to age. (Brunello is always released five years after the harvest.)"

- Monica Larner, October 2020

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 micro-climates, soils and winemaking styles, the wines show different expressions of Sangiovese.

ABOUT THE WINE

A true Brunello "*cuvée*" made with 100% Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic zones: (35% from Vigna del Lago – 40% from Poggio al Granchio – 25% from Vigna Spuntali). This is a very concentrated Brunello that combines intense notes of blood orange with a hint of chinotto mixed with complex Mediterranean spices, thyme and broom flowers.

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 Slavonian oak barrels and 12 months in concrete tanks, followed by a minimum of 12 months in the bottle.

Alcohol: 14.06% | **TA:** 5.60 g/L



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