

VAL DI SUGA

INTERPRETI DEL TERRITORIO

2018 BRUNELLO DI MONTALCINO VIGNA DEL LAGO

- Appellation:** Brunello di Montalcino DOCG
- Elevation/Orientation:** 70 meters (886 feet) above sea level /
North - East to South - West
- Vineyard Size:** 18 ha (44 acres)
- Soil:** Galestro soils (marl)
- Density:** 23 ha (56.83 acres)
- Training:** Spurred cordon
- Source(s):** 100% Sangiovese Grosso only from the "Vigna del Lago" vineyard
- Vinification:** Fermentation is traditional, like it used to be done in Montalcino (with temperatures reaching 30°C (86°F) for several days, towards the end). 100% Malolactic fermentation.
- Aging:** 24 months in 30 hectoliter oval barrels, followed by 18 months in concrete tanks. At least 6 months of bottle maturation.
- Varietal Composition:** 100% Sangiovese
- Tasting Notes:** 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 for its delicately classic bouquet of floral nuances, spicy overtones of white pepper, fruity notes of fresh cherries and hints of citrus (especially bitter orange, 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.



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