

# VAL DI SUGA

INTERPRETI DEL TERRITORIO

## 2021 ROSSO DI MONTALCINO DOC VIGNA SPUNTALI

**Production Zone:** Vigna Spuntali

**Elevation/Orientation:** Southwestern slope

**Vineyard Age:** 30 Years

**Soil:** Pietra Forte (Sanstone)

**Aging:** In 40-HL Slavonian Oak Barrels for 6 months. Followed by 12 months in concrete vats.

**Varietal Composition:** 100% Sangiovese

**Tasting Notes:** This complex Rosso di Montalcino illustrates the generosity of the southern slope of the appellation, from which the grapes are carefully selected, with the grace of the wine type and the freshness of a Sangiovese whose wood ageing is shorter than for Brunello di Montalcino.

Floral, with notes of red fruit, especially cherries and licorice, blood oranges. Lingering and succulent, it is sapid and tannic, with a crisp finish.

**Alcohol:** 13.5%

**Total Acidity:** 6 g/L

**pH:** 3.25



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