



## VAL DI SUGA BRUNELLO VIGNA SPUNTALI

£76.50

SKU: ITVDSBVS

Categories: [Red](#), [Elegant & Complex](#), [Italy](#), [Dry](#), [£50 - £99.99](#), [Val di Suga](#)

Since their first release in 1982, Val di Suga has become one of the most important estates in Montalcino. Originally owned by Aldo Moro, Val di Suga was acquired by the Angelini company in 1994, which allowed them to secure more vineyards in the most desirable areas of the region and invest in updating the winery.

Uniquely they now own three of the greatest single vineyards in Montalcino; Vigna Spuntali, Vigna del Lago and Poggio al Granchio. Each lies on a different hillside and soil type. The winery is located a couple of kilometres just to the North

of Montalcino itself. Montalcino lies in the splendid Val d'Orcia, a UNESCO world heritage site in the heart of Tuscany which is the source of some of Italy's most compelling red wines. The climate is typically dry Mediterranean, with a continental influence given its location between the sea and the central Apennines. The terroir is a single large hill beneath the town, which has numerous soils alongside a variety of aspects and microclimates.

Val di Suga Brunello Vigna Spuntali 2018 ageing takes place in a dedicated cellar, 6 months in French oak barriques and 24 in 25-hl Austrian wood oval barrels, followed by about 3 months in concrete and 12 to 15 months of bottle maturation.

