



VAL DI SUGA BRUNELLO DI MONTALCINO RISERVA

£52.00

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Buy 12 for £38.13 each and save 12%

SKU: ITVDSBMR

Categories: [Red](#), [Elegant & Complex](#), [Tuscany, Italy](#),
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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.

The Brunello Riserva is made from some of the oldest vines grown across the estate's three main vineyards. A warm fermentation is carried out in stainless steel vats at controlled temperature and then the wine is aged for at least 3 years in Slavonian oak

barrels followed by a further 2 years in bottle.

Grape: Sangiovese

Tasting Notes: Wild bramble and damson, leather, game and liquorice and savoury spices with fine tannins. A complex and supremely elegant expression of Brunello.

Food Match: Ideal with roast sirloin, grouse and strong cheeses.

Closure: Natural Cork

Farming Practices: Contains Sulfites

