



VAL DI SUGA BRUNELLO DI MONTALCINO VIGNA DEL LAGO

£67.00

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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. Vigna del Lago is a single vineyard on the northern slopes of Montalcino with rocky clay soils overlooking a small lake just next to the winery.

Harvested late, with a long fermentation and 30 months ageing in very large old French oak barrels and 2 years in

bottle.

Grape: Sangiovese

Tasting Notes: A traditional style of Brunello. An elegant, subtle, soft wine with great volume but unmistakable elegance. The tannins are refined and velvety. On the nose there are notes of fresh dark cherries, violets and candied fruit with hints of licorice and truffle.

Food Match: Ideal with red meat in sauce, wild birds or aged cheeses.

Closure: Natural Cork

Farming Practices: Contains Sulfites

