



VAL DI SUGA BRUNELLO DI MONTALCINO POGGIO AL GRANCHIO

SKU: ITVDSBMPG

Val di Suga are one of the few wineries in Brunello who produce a range of single vineyard wines alongside their blends. These serve to highlight the diversity of vineyards and styles contained within the region.

Poggio Al Granchio is from a single vineyard of the same name, resting on the ideal soils for ripening Sangiovese. This is a fragmented rocky, schistous soil that retains warmth and is well-drained, known locally as Galestro. The vineyard itself has an ideal sloping south-easterly exposure, towards to south of the appellation. This combination tends to produce robust, spicy reds.

The wine undergoes a controlled, warm fermentation before ageing for 24 months in large old 5000-6000 litre French oak barrels, followed by a further 18 months in bottle before release.

This is in a contrasting style to the cool, elegant Vigna del Lago, with a richer, more muscular, gamey profile - on the nose the wine offers up complex aromas of roasted plum, dark cherry, truffle, wild herbs and roasted meats, while the palate is full yet structured with ripe, firm tannins and excellent length. In its element with rich food, this powerful, expressive wine mellows after time in a decanter or glass.

