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VAL DI SUGA ROSSO DI MONTALCINO

£31.50

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SKU: ITVDSRM

Categories: Red Wines, Tuscany, Italy, Dry, £20 - £49.99 Wines, Val di Suga, Christmas Favourites, Autumnal wines

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 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 Rosso di Montalcino is made from the estate's younger vines from each of the three vineyards, the combination of clay, marl and sand soils giving the wine balance and complexity.

The wine undergoes a brief warm fermentation in temperature-controlled stainless steel followed by 6 months ageing in Slavonian oak barrels.

Grape: Sangiovese

Tasting Notes: A succulent cherry and raspberry aroma combined with sweet spices and hints of game. An elegant and refined red .

Food Match: Ideal with tomato pasta, parma ham and chicken cacciatore.

Awards: 91pts: James Suckling

Closure: Natural Cork

Farming Practices: Contains Sulfites