

Vintage
2015

Decanter

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Vintage 2015

The talented Andrea Lonardi established Val di Suga's single-vineyard project in 2012. He adapts the winemaking for each in order to best express the individual terroirs. In the cool, northern reaches of Montalcino, Vigna del Lago is typically the last to ripen and lightest in body. It ages exclusively in large 50-hectolitre casks. All red fruit, floral and citrus nuances, this is buoyant, bright and exuberant and the soft tannins are seductively textured. Ready now.

Drinking Window 2020 - 2028



Vintage 2015

Poggio al Granchio is located in the southeastern sector of Montalcino. It reaches 450 metres above sea level and sees significant diurnal temperature differences. The resulting grapes are small and concentrated. The wine is given a short passage in barriques to fix the colour, then aged in large 60-litre oak vats. It takes time to open up and reveal notes of struck stone, dried lavender and currants. The relatively weighty palate is finely etched with dark fruit and a flinty edge. The substantial tannins are long and powdery, giving plenty of support. Drinking Window 2022 - 2032



Vintage 2015

Situated in the southwest, the sun-bathed Vigna Spuntali looks towards the sea which provides cooling breezes in the hot summer months. Vines grow on sandy soil surrounded by low-lying Mediterranean shrub. The resulting wine is plump yet not heavy, with glossy, sweet fruit lightly coated in fine, dusty tannins. Forthcoming scents of dried thyme and orange peel are countered by a saline tang. Ageing is in small French oak barrels. Drinking Window 2020 - 2029



Vintage 2015

As of the 2015, all of Val di Suga's wines spend less time in wood to curb Sangiovese's tendency to oxidise. This wine brings together grapes from all three of Val di Suga's distinct vineyard sites in equal proportions. Fragrant orange and raspberry notes progress into darker, earthier nuances. There is a saline edge and a gentle grip holding together lush fruit. It's a touch short but still bright and tangy on the finish. Drinking Window 2021 - 2029

Tasted by **Michaela Morris** (at Chostro Museo di Montalcino, 21 Feb 2020)