CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2012

Produced from vineyards which are over 10 years old, it represents the essence of our concept of terroir: an expression of elegance, depth, and freshness of our Sangiovese, able to unite its balsamic quality of the north side of Montalcino with the opulence of our lands.

Wine type
DOCG

Altitude
Average of 300 Meters Above Sea Level

Vineyard
Grapes from the two estate Crus, Canalicchio and Montosoli, were used to make this wine from vineyards more than 10 years old.

Aging
36 months in slavonian Oak casks (2500 and 5000 Liters)

Production
2592 Bottles by 375 ml
33775 Bottles by750 ml
1522 Bottles by 1500 ml
181 Bottles by 3 Liters
68 Bottles by 5 Liters
28 Bottles by 12 liters

Grape variety
Sangiovese 100%

Training System
Cordon trained and spur pruned (Spurrend cordon)

Vinification
In steel tanks with fermentation temperature control, daily soft pumping over. Maceration on the skins for 25 days

First year of production
1966

Alcohol content
14.50%

Canalicchio di Sopra Loc. Casaccia, 73, 53024 Montalcino SI - Italia – +39 0577 848316 – info@canalicchiodisopra.com

CANALICCHIO DI SOPRA
MONTALCINO

Soil type

The vintage Brunello di Montalcino "Canalicchio di Sopra" is the result of a blend of two different soils: Terrain with a marked clay component, very rich in intermediate elements such as Magnesium, Iron and Manganese characteristic of the Cru Canalicchio and a "galestro" soil high with a very high mineral component, loamy texture with a high presence of silt, characteristic of the Cru Montosoli.
The blend favors wines of great minerality and sapidity, supported by excellent acidity ideal for long aging.

Vintage climate

From a climactic point of view, 2012 can be defined as an extreme year, which, paradoxically, turned all its extreme conditions into its strong point, and these conditions perfectly integrated into and compensated for each other. The beginning of the winter was unusually warm for Montalcino with respect to average conditions of the period: the cold came late at the beginning of February with a heavy snowfall on February 2nd (which, as we will see later on, was vital for the seasonal trend). At the end of March, there was the risk of losing the buds to a late frost, which, fortunately, didn't happen. A regular spring was contrasted by quite a hot summer where the breaking point was characterized by a prolonged lack of rain that continued until the end of August. In this phase, the February snow became one of the most important water reserves for the vines which were able to endure the lack of rain concentrating more on themselves than on the fruit. In this way, the grapes slowed down their maturation, and what could have seemed like a problem transformed itself into a great advantage: the grapes that were behind in maturation did not burn from the intense heat in August. When the tolerance level for the heat and dryness was about to be reached at the end of August, four days of heavy rains revitalized the vines and brought the temperatures down. The vines started working fully again for the fruit and giving everything to our Sangiovese. September, the harvest month, where the difference can be made between a great vintage and a simply good vintage, was a perfect month characterized by great diurnal temperature ranges and fresh winds which allowed for a very hot year to be harvested in the traditional period of a fresher year. I think that this protective mechanism that the plant adopted towards the fruit was the key of this vintage: a warm vintage in spirit and fresh in the mouth, sapid and enveloping at the same time. The harvest started on September 25th and ended on October 4th.

Winemaker Notes

Introduction:
Presenting the 2012 vintage in Montalcino, I am reminded of the many fears and worries that the 2012 vintage reserved for us. Today, seeing it being put to the test on the market, in the press, and among our most loyal drinkers makes me breath a sigh of relief for the surprising result that has been achieved.
We always work carefully to strongly uphold the concept that we have of terroir, and it is for this reason that vintages which are climatically different express themselves in completely different ways, sometimes surprising ones.
The Concept of a Great Vintage:
For us, a great vintage means offering an elegant balance in our wines where strength, concentration, minerality, and acidity may come together in an enveloping and opulent dance.Not all great vintages follow the same path to grandeur: there are years in which the path is perfect and linear such as in 2010, and then there are vintages like 2012 where the seasonal and agronomic path is more tortuous, sometimes even extreme, and where the winemaker is called upon to interpret, understand, and dare.
The Surprising Balance of an Extreme Vintage
The 2012 Canalicchio di Sopra Brunello di Montalcino DOCG is the synthesis of the climactic conditions of the vintage and of the choice in vineyards used for this wine. Grapes from the estate cru (50% Canalicchio and 50% Montosoli) were used. The balanced that was achieved is based on a pleasant contrast between the warm and cool periods of the year: from the minerality in the mouth, typical of a fresher year, that contrasts the opulence and the sweeter fullness on the nose, typical of a warmer year. Elegant and silky tannins that give depth to the wine. The acidity, integrated and

Canalicchio di Sopra Loc. Casaccia, 73, 53024 Montalcino SI - Italia – +39 0577 848316 – info@canalicchiodisopra.com

balanced yet present and vibrant, give the vintage the prospect of a long refining in the bottle.

Canalicchio di Sopra Loc. Casaccia, 73, 53024 Montalcino SI - Italia – +39 0577 848316 – info@canalicchiodisopra.com