CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2010

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
33441 Bottles by750 ml
1270 Bottles by 1500 ml
200 Bottles by 3 Liters
55 Bottles by 5 Liters
13 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%

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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

A perfect season, relatively warm during the maturation phase without significant plant health issues, and pronounced temperature ranges of over 10□C from daytime to night temperatures during the month of September allowed for a well thought out harvest giving us the time to wait for the best technical and phenolic maturation ever attained at Canalicchio di Sopra. The harvest started on September 25 with the Montosoli Cru to then end on October 5 with the Canalicchio Cru and saw a solid average production of 51ql. per hectare (1kg per plant).

Winemaker Notes

We usually classify the vintages based on their quality, which unequivocally depends on the seasonal trend: the quantity of rainfall, average temperatures, and temperature ranges in the pre-harvest phase. In addition to all these factors, one must consider the anthropological component linked to producers' knowledge and ability to understand and react quickly to any agricultural phenomena that may influence the final quality of the grapes.

For the capability of this vintage to put all these factors in great balance as well as express itself with great character and elegance at the same time, Brunello 2010 is one of those vintages that can be defined as **historic**. There are good vintages which can become excellent thanks to the producer's mastery in selection, there are excellent vintages which triumph with their stylistic perfection, and then there are **historic** years which represent a starting point on the quest for even bigger goals: this is Brunello di Montalcino 2010 for Canalicchio di Sopra. We are talking about a vintage at the same levels as the 1997 vintage, but with thirteen more years of experience for us, during which Canalicchio di Sopra focused on the maniacal search for perfection, stylistic precision and valorization of the terroir where we zealously tend to our Sangiovese vines.
The classic long fermentation on the skins over 25 days extracted all the intensity, the pureness of the fruit and the richness of our best Sangiovese.

The three years of ageing in 25-hl Slavonian oak barrels gave us a rich, intense and concentrated wine where all the balsamic and minty notes, typical of the north zone of Montalcino where our vineyards are located, are enhanced; the great acidity is already well integrated with the lusciousness of the vintage, balanced with minerality, which make this great vintage almost sapid. The elegance of the tannins, the long persistence in the mouth and the juicy finish perfectly honour this sometimes neglected concept, that if a wine is excellent, it is right from the start just as it is after years in the bottle: this is, in short, Brunello di Montalcino 2010: a wine that can be enjoyed now just as in 20 years' time.

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