CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2011

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
3240 Bottles by 375 ml
24546 Bottles by750 ml
889 Bottles by 1500 ml
60 Bottles by 3 Liters
20 Bottles by 5 Liters
2 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

If we examine the climate of the 2011 vintage, it can be defined as extreme. What characterized 2011 was the second half of August with above-average temperatures for the season and limited diurnal temperature ranges; conditions which surely influenced the ripening of the grapes favouring a quite unexpected increase in sugars and already reaching technical maturation in mid-September.
The harvest started slightly earlier than usual on September 19 in the youngest vineyards, which presented lower total acidity and important phenolic ripeness, to then end on September 27 with the grapes from the oldest vineyards, which were able to withstand and bear the heat of August while maintaining high acidity.

Winemaker Notes

In the concept of terroir, which we have always strongly cultivated, in addition to climate and soil, the human factor also plays an important role with its ability to interpret and adapt to the challenges that viticulture faces every year.
We immediately decided to operate with a drastic selection as far as quantity was concerned, producing our Brunello di Montalcino only from vineyards that are more than 20 years old, those which were able to maintain high acidity and benefited from the heat during the limiting conditions of mid-August, in terms of volume, thickness, and elegance of the tannins, without undergoing any imbalances that would have affected their ageing in wood.
We used the entire Vigna Vecchia Mercatale vineyard (deciding not to produce Riserva for this vintage) in addition to Vigna Casaccia and Vigna Vecchia Montosoli vineyards to produce Canalicchio di Sopra Brunello di Montalcino DOCG 2011, a wine based on the opulence of a vintage that was essentially hot where our choices in addition to being content without forcing the quantity gave that freshness and that acidity which is to be expected from a classic and elegant Brunello even in a torrid growing year.
This decision, which saw a 30% decrease in our production of Brunello di Montalcino, also had a positive effect on the production of our Rosso di Montalcino with the 2011 vintage, one of the best ever, reaffirming the concept we believe in that each wine must be valorized based on its characteristics and strong points.

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