

CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2006

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 slavian Oak casks (2500 and 5000 Liters)

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

Grape variety

Sangiovese 100%

Training System

Cordon trained and spur pruned (Spurred 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

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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.