

# CANALICCHIO DI SOPRA®

MONTALCINO



## Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2003

*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.