CANALICCHIO DI SOPRA®

MONTALCINO




# Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

1976

*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

**Training System**
Cordon trained and spur pruned (Spurrend cordon)

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

**Grape variety**
Sangiovese 100%

**Soil type**
From 1966 to 1986 the Brunello di Montalcino "Canalicchio di Sopra" was produced entirely from the Cru Canalicchio, a soil with a marked clay component, very rich in intermediate elements such as Magnesium, Iron and Manganese and intercalated by skeletal traits

**Vinification**
In concrete tanks, fulling. Maceration on the skins for 25 days

**First year of production**
1966



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