CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

1966

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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