

# 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 (Spurred cordon)

### Aging

36 months in slavian 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