CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2013

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 were used to make this wine (Canalicchio 40% and Montosoli 60%): the choice to increase Montosoli over the traditional 50/50 is due to the better concentration in the grapes in this area.

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

Grape variety
Sangiovese 100%

Training System
Cordon trained and spur pruned (Spurrend 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

Canalicchio di Sopra Loc. Casaccia, 73, 53024 Montalcino SI - Italia – +39 0577 848316 – info@canalicchiodisopra.com

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Production
2267 Bottles by 375 ml
30150 Bottles by750 ml

1014 Bottles by 1500 ml
100 Bottles by 3 Liters
50 Bottles by 5 Liters
15 Bottles by 12 liters

Alcohol content
14.50%

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 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.

Vintage climate

2013 is one of the recent vintages during which the weather trends were constant, similar to typical vintages from the 90s in some ways. The right amount of rain at regular intervals and winter temperatures that were in line with the season permitted the vegetal development of the plants to be in perfect timing and in line with the season, creating the initial conditions for a traditional harvest at the end of September. The summer months featured fresh temperatures without high temperature peaks and, most especially, accentuated diurnal temperature ranges, which favoured important polyphenolic maturation protecting the acidity, an important requirement for wines to age. September started with some rain, which did not compromise the quality of the grapes in any way but only slightly postponed the timing of the harvest. A late harvest compared to what we have been used to in recent years surely has the advantage of bringing to the cellar grapes that are fresh and capable of holding the fragrance of the tannins and balancing its aromatic components to the more floral elements of our variety. Patience along with the right dose of risk that a producer of excellent wines has the duty to take every year led up to the harvest, which started on September 27 in the younger vineyards and finished on October 8 just before the start of the rain season, which was particularly abundant that year. At Canalicchio di Sopra, we fondly remember two harvest mornings when the temperature at Montosoli was 6□C, an indelible sign of the characteristic of this vintage for us. All of these climatic features make 2013 a vintage that can be included among the fresh vintages that bring out the uniqueness of the Terrain and the hand of man.

Winemaker Notes

Introduction:
For us, the 2013 vintage in Montalcino is a great return to the classic vintage, meant as the ability of a wine to express the essence of its territory of origin. There are vintages that the producer falls in love with in the cellar because the wine holds within it an extraordinary elegance that the producer can already envision in the future, just like bottles that remain etched in the history of their wineries.
The Concept of a Classic Vintage:
A classic vintage means elegance, depth, and sensuality to us, concepts that are dear to our winemaking philosophy and ones that we expect from the Cru in Canalicchio and Montosoli where our vineyards are located in Montalcino. A classic vintage means wines that are bestowed with great freshness, where depth counts more than opulence, and where sapidity denotes a balanced climate. Terroir means soil, climate, and man, and these three components come together in great harmony without one dominating the other in a classic vintage.
"Canalicchio di Sopra" Brunello di Montalcino DOCG 2013 - THE RETURN OF THE CLASSIC VINTAGE:

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“Canalicchio di Sopra” Brunello di Montalcino DOCG 2013 is the result of the climatic characteristics of the vintage, characteristics which, for their steadiness and for the low average seasonal temperatures, are able to completely exalt the terrain and the location where the grapes grow. A wine that we believe unites elegance, depth, minerality, and sapidity.Grapes from the two estate Crus were used to make this wine (Canalicchio 40% and Montosoli 60%): the choice to increase Montosoli over the traditional 50/50 is due to the better concentration in the grapes in this area.The balance that we looked for in this wine, a dear concept to Canalicchio di Sopra, is based on continuity between nose and mouth based on freshness and florality. The existing and distinguishing acidity seems to be part of a long silky tannic motif.

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