CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2014

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

CANALICCHIO DI SOPRA®
MONTALCINO

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.

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