

# CANALICCHIO DI SOPRA®

MONTALCINO



## Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2015

*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 slavian Oak casks (2500 and 5000 Liters)

### **Grape variety**

Sangiovese 100%

### **Training System**

Cordon trained and spur pruned (Spurred 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

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## Production

2267 Bottles by 375 ml  
30150 Bottles by 750 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.