CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2016

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

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Production
1618 Bottles by 375 ml
40697 Bottles by 750 ml

1022 Bottles by 1500 ml
79 Bottles by 3 liters
30 Bottles by 5 liters
5 Bottles by 12 liters
3 Bottles by 18 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

The climactic conditions for the 2016 vintage can be summed up as balanced tending to warm without reaching torrid temperatures during the day in the summer months, having significant diurnal temperature ranges, conditions which favoured a perfect polyphenolic maturation while maintaining sustained acidity levels and giving the wines that balance which is found in exceptional vintages, between sweetness and sapidity, acidity and opulence.
From the first of January to mid-March, there was about 220mm of rainfall evenly distributed throughout that period which resulted in a good water reserve for the following months. This regular rainfall which had no damaging effects completely penetrated the soil thus creating an excellent reserve for the hottest season of the year.
During the month of January, we had twelve solid days of below zero daily minimum temperatures helping eliminate spores and mildew which had accumulated over the previous year, optimal conditions for the rebirth of the vines in optimal phytosanitary conditions.
The beginning of March was mostly cool with minimum night temperatures, and this naturally slowed down the budbreak which started around mid-March ensuring a regular harvest time.
Until April 20, the temperatures were mild during the day and cool at night with significant temperature ranges and without rainfall. The mild temperatures along with the good water reserve, which had accumulated in the soil during the winter months, favoured regular and homogenous vine growth, and we carried out a bud selection at the beginning of May. From April 23 to 25, we had three days of heavy rainfall in terms of the quantity for a total of about 45mm, which did not have any negative effects on the vine health as it was immediately followed by a decrease in temperature and especially by the northern/north-eastern winds which immediately dried the air rendering it unfavourable for any mildew diseases of the vines.
The month of May was rainy with a total of about 100mm of rain, accompanied by cooler than average temperatures which slowed down the vines without compromising their health. The rain later proved fundamental during the driest months of July and August.
The month of June saw only two rainstorms with average seasonal amounts of rainfall.
July and August were two perfect months for the maturation of Sangiovese grapes with warm but not excessively hot temperatures during the day (never above 35□C) and cool at night. These significant diurnal temperature ranges favoured a slow continual maturation and especially resulted in a thick skin with great quantities of polyphenols.
From budbreak to harvest, there was about 450mm of rainfall, an ideal amount considering that about 40mm fell in the month of September 15 days before the harvest, which is by no means a negligible amount but which in no way affected the quality of the grapes because of its very resistant skin and because the rainfall was immediately followed by winds from the north/north-east. The rainfall on September 18 essentially washed the grapes so that they would

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then come into the cellar in perfect condition.
The total amount of rainfall from the beginning of the year until the harvest was just under 700mm, optimal conditions for a great vintage.
The temperature analysis is interesting as it is characterised by two main factors:

- In the 2016 vintage, the heat sum index during the vegetative period of the vines until the harvest reached an optimal level for Sangiovese in Montalcino at 2300-2500 degrees on the Huglin Index, which guaranteed a perfect polyphenolic maturation giving the wines great structure and depth.
- The Fregoni Index, the sum of the difference between the maximum daytime temperature and the minimum nighttime temperature during the 30 days before the harvest, reached very high levels. This index shows the diurnal temperature ranges in the month before the harvest, fundamental conditions which gave the 2016 wines a strong aromatic expressivity, maintaining the acidity levels, both important factors that guarantee greater longevity in the wine.

In summary, there were three fundamental types of climactic conditions which took place at the same time and at the most favorable time which ensured a great vintage

- Perfect insolation (2300-2500 Huglin Index)
- Optimal total amount of rainfall, at the most opportune times for the vines and in a regular way during its vegetative phase (650-700mm – only 450mm during the vegetative phase)
- Significant diurnal temperature ranges throughout the entire vegetative phase, accentuated in the 30 days before the harvest (490-500 Fregoni Index)

All vineyards were harvested in a short period of time from September 27 to October 5, another piece of data which shows perfect regularity in the maturation.

Winemaker Notes

BALANCE, ELEGANCE, TERRITORIAL IDENTITY: the key words for a historic harvest
We will remember the 2016 vintage as the most beautiful and interesting of the third generation of winemakers at Canalicchio di Sopra. We always have a word in mind to describe a great vintage referring to the climate and this word is BALANCE. The quest for elegance and balance are the qualities that we want to find in our wines, and, when we are helped by a balanced vintage from a climactic point of view, everything is simpler. Nature cannot be controlled, but it can be interpreted. It is up to man to adapt to the ever-changing conditions, which we are given the opportunity to do with every vintage, and to try and understand those signs that define the style of a vintage. But if we could control the climate of a vintage artificially, I believe that I would program it to be just like the year 2016. We believe that the greatness of this vintage lies right here, simply perfect from a climactic point of view without excess and without unexpected events, regular and continual in its pursuit of maturation of the Sangiovese fruit, easy on the eyes and exquisite to taste. In the trend to classify vintages among the finest and the poorest, instead we prefer an approach which valorizes the differences in style of a singular vintage. In this way, 2016 may be defined as a TERRITORIAL vintage: the balanced climate has indeed favoured a precise and detailed reading of the characteristics of each individual cru and the individual vineyards giving them a unique and captivating territorial identity. The strength of Sangiovese in this vintage is read as depth and length, its minerality as sapidity, its sweetness as silkiness of the tannins, and everything is held up by a vibrant acidity which imparts freshness and drinkability. Canalicchio and Montosoli, our two areas of production, expressed themselves in a precise and identifiable way by allowing the unique qualities of the diverse terrain to emerge.

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