CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2017

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
For our Brunello di Montalcino 2017, grapes from the estate cru vineyards were used (Canalicchio 50% and Montosoli 50%).

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
1620 Bottles by 375 ml
36149 Bottles by 750 ml

1187 Bottles by 1500 ml
80 Bottles by 3 liters
30 Bottles by 5 liters
4 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

From a climactic point of view, 2017 can be defined as very similar to 2012 regarding the weather conditions, where these extremes have certainly become its strong point in terms of pleasantness, opulence, and readiness to drink.
The springtime saw mild temperatures with little rainfall which resulted in an early bud burst and flowering. The early summer months were very hot with above-average temperatures and without rainfall. On one hand, this situation is ideal for plant health with the absence of plant disease; on the other hand, it is of great stress on the vines, which heartily withstood these conditions thanks to the abundant water reserves accumulated after the 2016 harvest, especially in the more clayey terrain of the Canalicchio Cru.
Between the end of July and the end of August, there was rainfall that was fundamental in generating that necessary push for a good veraison, rain that was average in a normal year for a total of 30mm. The grapes were very small in size with a great concentration, and the rain, in addition to a drop to below-average temperatures, allowed for a uniform and balanced veraison creating the base for an early harvest, which was not as early as we had thought in July when the heat and dry conditions were compromising the vines.
The 30mm of rain on September 1 and the 30mm of rain on September 16, the cooling temperatures, and the considerable diurnal temperature range were the turning point in quality of this vintage, factors which did not result in harvesting too early and which did not affect the acidity too much. The acidity remained balanced and relatively high to support the structure, concentration, and alcohol content, guaranteeing balance and elegance in the wines.
The harvest took place during the regular time of year precisely thanks to these weather conditions in September, starting on September 25 and finishing on October 6.
We carried out a double selection - in the vineyard as well as in the cellar on sorting tables to eliminate any imperfections of grapes that had been dried up by the sun in June and July and which would have brought astringency to the tannins and bitterness to the fruit. This selection most certainly influenced the quantity of the harvest for our winery, but it allowed us to maintain our high standards of quality.

Winemaker Notes

2017:The surprising freshness of a warm vintage:
The 2017 vintage is classified among those with hot and dry climates, when the vines sought out and found a natural and surprising way to adapt to quite extreme conditions for the area of Montalcino. During this hot and drought-like year, the biggest challenge was to maintain the enjoyability, freshness and purity of the fruit. The evolution of the weather and agronomic conditions was a continual challenge to interpretation and fear culminating in a great sigh of

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relief at the end of August when the rains came and provided balance to the vines and fruit, giving them the chance to benefit from the optimal conditions in the twenty days before the harvest, the most important and crucial. The three weeks preceding the harvest were, in fact, those of a GREAT VINTAGE, with mild temperatures during the day and even cooler at night, elevated temperature ranges and dry and favourable days alternated with a bit of rain which was immediately dried up by the wind.
This vintage gave us further confirmation that the greatest vintages come when the perfect conditions are created before the harvest, and this is what happened in 2017. This resulted in a wine of great personality, generous on the nose, enfolding and sensual, which amazes with its freshness in the mouth and its surprising balance making it a wine of great pleasure. Fire and ice, sweetness and sapidity, balsamic and fruity, a mix of ingredients which gives this vintage an extreme pleasantness but also it the seriousness of a great Brunello di Montalcino. The 2017 Brunello di Montalcino DOCG is a continual contrast between the hot and cooler parts of the year: the freshness in the mouth is contrasted by the sweeter opulence and fullness on the nose. Elegant and silky tannins which give depth and vibration to the wine. The acidity, perfectly integrated in the alcohol content lends itself to the prospect of ageing well in the bottle.

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