CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2018

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 2018, grapes from the estate cru vineyards were used (Canalicchio 50% and Montosoli 50%).

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

Production
1620 Bottles by 375 ml
33247 Bottles by 750 ml
870 Bottles by 1500 ml
80 Bottles by 3 liters
3 Bottles by 12 liters
3 Bottles by 18 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

Alcohol content
14.50%

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

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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, 2018 can be defined as a fresh year with above-average rainy trends compared to previous years, but which benefited from the effects of the wind in the month of September, which was a precious ally in guaranteeing proper balance in the weight of the grapes, bringing technological and phenolic balance. The winemaker's choice to leave on the vines the quantity of grapes necessary for "big" maturation in the perspective of balance between structure and acidity was fundamental.
The winter was characterized by abundant precipitation (which re-balanced the water reserves in the soil that had been dried out by arid conditions in 2017) and cooler temperatures which ensured a subsequent vegetative regrowth with optimal healthy vines.
Spring saw cool temperatures and rainfall which delayed the bud break and flowering a few days.
Summer was characterized by high but never scorching temperatures that only rarely peaked above 30□C. Temperatures did reach 30□C practically every day from mid-June to the end of August and ensured a regular and continuous maturation in the vines. Apart from 2-3 days of the highest temperatures at 35□-36□C, the summer was consistently mild with significant diurnal temperature ranges that guaranteed a constant and uniform technological maturation.
In the first two weeks of September, there were big two rainfalls of 20mm on September 1 and 35mm on September 17. These rains could have compromised the quality of the vintage with an increase in the weight of the bunches and the natural dilution of the concentration and structure of the grapes. Fortunately, the Tramontana and Grecale winds from the north and northeast which accompanied the rainfall effectively dried out the excess water load from the bunches and brought the weight of the berries into balance, ensuring an optimal concentration and protecting the acidity at the same time.
In the 30 days preceding the harvest, there were significant diurnal temperature ranges which guaranteed the achievement of an elevated value on the Fregoni Index (above 500) which places the vintage among those with great ageing potential.
The harvest took place from September 28 to October 5 under sunny skies with significant diurnal temperature ranges and nighttime temperatures that were often below 10□C, which allowed us to bring healthy grapes into the cellar with an aromatic profile that was floral and fragrant with an optimal pureness of the fruit.

Winemaker Notes

2018: A TRANSPARENT VINTAGE
We like to define the 2018 vintage as a TRANSPARENT vintage, wanting to capture the meaning of this term that refers to this vintage's great capacity to let the uniqueness and the characteristics of the lands where the wines originated transpire in each bottle. In the concept of valorization, which is at the heart of our productive philosophy, several factors come into play: HUMAN EXPERIENCE, CLIMATE AND THE TERRAIN. We believe that the 2018 vintage clearly and distinctly brings out the third component, the TERRAIN, having been, in complete contrast to the latest vintages, a cooler and slightly rainier than average vintage in which the climate did not have a uniform standardizing effect but, on the contrary, let the features of the different soil types where the grapes originated "transpire" in the wine. Daring to make a comparison, the 2018 presents as a mix centered around the elegance and the tension between the fresh 2008 vintage and the classic 2013 vintage, creating a perfect balance between the two which translates into freshness, minerality, and tannin length without neglecting fullness and depth: a perfect mix to classify 2018 as a wine for long

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ageing and also of great pleasure that pairs extremely well.
In every vintage, there are two turning points, crucial moments which characterize the final result, its identity, and its main qualities: moments without which the results would have been very different. The turning point in the 2018 vintage came before the harvest when the Grecale and Tramontana winds from the north and northeast started blowing continuously and strongly, concentrating the grapes which, until that moment, had been slightly above average in weight after the rains in September. These conditions resulted in the drying and loss of a percentage of water that balanced the technological and phenolic maturation, ensuring optimal balance and maturation while preserving the acidity at the same time. Sunny days with significant diurnal temperature ranges during the harvest ensured an aromatic profile in the grapes that was floral and elegant, fresh and balsamic, that connects with a vibrant and full palate, long and sapid that plays on pleasantness and balance. The practice of reducing the bunches, removing those that were behind in maturation, in addition to a meticulous selection on the sorting table in the cellar guaranteed concentration and optimal phenolic maturation in the grapes that were brought into the cellar.
The harvest, precisely for of its quality of freshness, started a little later than the trend in previous years, during a period of cooler temperatures from September 28 to October 5.
The 2018 harvest was the first in the new Canalicchio di Sopra cellar, which was inaugurated specifically for the harvest.

Brunello di Montalcino Docg 2018 "Canalicchio di Sopra"

The 2018 Canalicchio di Sopra Brunello di Montalcino DOCG is, as per tradition, a blend with 50% of the two terroirs on which our vineyards are located. From the style of a fresh and "transparent" vintage comes a wine which reveals the characteristics of the two terrains and the two microzones in a clear and complementary way: if from Montosoli comes the tension and sapidity and that touch of floral notes which characterize the hill, from Canalicchio comes the silkiness of the tannins, its fullness, and that balsamic note, which also comes from the significant diurnal temperature ranges right before the harvest and the cold nights during the harvest which ensured fragrance and acidity in the wine. In this vintage, the wine was enhanced by the choice of not producing our Riserva. Consequently, the grapes from the Vigna Vecchia Mercatale vineyard were used in the assemblage of our Brunello Classico, giving the wine the depth of this vineyard.

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