CANALICCHIO DI SOPRA®
MONTALCINO




# Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2019

*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**
Brunello di Montalcino DOCG

**Altitude**
Average of 300 Meters Above Sea Level

**Vineyard**
For our Brunello di Montalcino 2019, 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**
2256 bottles - 375 ml
42354 bottles - 750 ml
1447 bottles - 1500 ml
103 bottles - 3000 ml
50 bottles - 5000 ml
5 bottles - 12000 ml
5 bottles - 18000 ml

**Alcohol content**
15%

**Soil type**

The vintage Brunello di Montalcino "Canalicchio di Sopra" is the result of a blend of two different soils: a 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 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 weather in 2019 can be defined as a moderately warm year, never scorching hot, without excessive or prolonged heatwaves which benefitted from considerable diurnal temperature ranges, which favored significant photosynthesis of the plant in support of a perfect maturation.
The winter was characterized by very low temperatures. During the month of January, the minimum temperatures constantly dropped below zero, helping to cool the soil which was crucial for a regular start to the growing season as opposed to an early one. Precipitation levels in the months of January, February, and March were 100mm, not very high but sufficient enough to guarantee water reserves for the start of the growing season, which were already sufficient after a rainy autumn. April with 88mm of rainfall and May with 148mm were two rainy months, characterized by average seasonal temperatures without any violent meteorological events, allowing for an optimal management of the vineyards guaranteeing excellent reserves for the summer. The rain ended on May 29, and a dry period began which lasted until July 26, with the exception of very little rainfall. It was, for us, one of the key moments of the year: regular flowering, without rainfall, with mild temperatures that were never excessive which continued until the end of June guaranteeing steady growth while respecting the phenological phases of the vines, balanced and uniform, and guaranteeing the absence of fungal disease. The period from June 25 to July 9 saw the hottest period of the year with highs reaching 35□ and with lows hovering between 15□ and 17□. In these conditions, even with warmer temperatures, the vines were able to “breathe” each day thanks to the cool nights, and this guaranteed a proper and regular growing season. On July 27, a providential rainfall averted any water stress from the vines: the 60mm which fell on July 27 and 28 along with the 30mm between August 22 and 24 and the 12mm on September 1 ensured that the vines always had that quantity of water available, neither too little nor too much, what was necessary to continue on a regular growing cycle. During this time, the temperatures were quite normal, without any heatwaves that might have compromised the quality of the grapes as the color changed and, later, during the ripening phase, with maximum temperatures around 30□-32□ still compensated by the diurnal temperatures ranges of 15□-20□ each day, which completely prevented any burning. Before the start of the harvest, we had a final rainfall of about 90mm on September 22, which did not affect the quality of the grapes in any way. Actually, it helped rebalance and wash the grapes before coming into the cellar.
The results of all the weather indices confirmed and justified that 2019 was an exceptional harvest with a rating on the Fregoni Index of about 400 and on the Huglin index 2500 with total rainfall at 520mm.

**Winemaker Notes**

**2019: ELEGANT POWER**



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Referring to 2019 as one of the best vintages in recent decades, counting this vintage among the greatest in the Montalcino territory, we believe that this wouldn't be a stretch, or even a misjudgment.
The 2019 vintage, from our point of view, respects those canons of "Elegant Power" which only vintages with great balance are able to give, raising the bar of balance and bringing with it a lot of everything: from perfect phenolic maturation which brings out the "**Power**" to the extraordinary technological maturation, which, thanks to the continuity of the optimal acid profile, accentuates the "**Elegance**". Perpetually poised between showing its muscles and its grace, aspects which differ so much but also magically complement one other in a great wine that is meant to age for a long time, the 2019 surprises for its harmony and balance, which only great vintages are able to achieve.
As for every vintage, the result is the fruit of an agronomic journey, which, in 2019, was regular with regards to the water supply, generally warm but never scorching hot and with diurnal temperature ranges that favored maturation and concentration, safeguarding the freshness and fragrance. These conditions favored great expression in the bouquet where the pureness of the fruit is exalted by the classic balsamic notes of the north zone of Montalcino without ever overpowering the elegant florality, a distinctive trait in "Canalicchio di Sopra" wines. The ideal weather conditions gave rise to a two-dimensional harvest, succeeding in uniting opulence with the verticality in the wines, silkiness with minerality, sweetness with sapidity.
A distinctive feature of this vintage is the ability to reveal the territory, the nuances of individual vineyards and of the subzones where we cultivate our Sangiovese, in such a distinct and deep way that it brings out its differences and uniqueness.
The harvest started on September 26 in the youngest vineyards for the production of Rosso di Montalcino DOC and continued without interruption until October 6, on sunny days with great diurnal temperature ranges which allowed us to bring fresh and fragrant grapes into the cellar, simplifying regular fermentation with a long extraction period. The quality of the skins, rich in polyphenols and perfectly ripe, resulted in a vinification which saw the usual delicate operations of the initial pumping over and délestage, followed by a long period of maceration on the skins which, in many cases, lasted up to 35 days.

**Brunello di Montalcino Docg 2019 "Canalicchio di Sopra"**

Brunello di Montalcino 2019 DOCG "Canalicchio di Sopra" is, as per tradition, 50% each from the two terroirs where our vineyards are located, Canalicchio and Montosoli. Our flagship wine, produced since 1966, is a quest for the perfect balance, striving to make these two areas complementary to one another.
The 2019 expresses itself with disruptiveness, envelopment, and freshness within the framework of great structure and elegance. The vintage brings out the balsamic nature, opulence, and minerality of our Sangiovese which move together in a vibrant and silky body.



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