

CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2010

Produced only for great vintages and in limited quantities from the oldest vineyards on the estate, it represents the flagship of quality and long ageing on our estate: an expression of the concepts which we hold most dear at Canalicchio di Sopra - Elegance, Terroir, Depth, Freshness. Every year we choose a single vineyard among our oldest which, in that specific year, is able to express the characteristics of the year in the best way, to distinguish itself not only for its strength and concentration but for its elegance, freshness, and depth.

Wine type

DOCG

Altitude

From 283 to 290 masl

Vineyard

For the first time, our 2010 Riserva is exclusively comes from the Vigna Vecchia Mercatale vineyard, the oldest vineyard in the "Canalicchio" Cru.

Aging

42 months in slavianian Oak casks

Production

8069 Bottles by 750 ml
635 Bottles by 1500 ml
120 Bottles by 3 Liters
25 Bottles by 5 Liters
10 Bottles by 12 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 28 days.

First year of production

1987

Alcohol content

14.50%

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Soil type

Soil featuring a prevalent clayey component with considerable mineral content which characterize wines with great sapidity. The clayey component favours wines of great structure. Facing north and subject to eastern winds that favour the exaltation of balsamic aromas typical of the Crù, wines from this vineyard achieve that optimal balance between fruit and acidity, essential requirements for long ageing.

Vintage climate

A perfect season, relatively warm during the maturation phase without significant plant health issues, and pronounced temperature ranges of over 10°C from daytime to night temperatures during the month of September allowed for a well thought out harvest giving us the time to wait for the best technical and phenolic maturation ever attained at Canalicchio di Sopra. The harvest started on September 25 with the Montosoli Cru to then end on October 5 with the Canalicchio Cru (Vigna Vecchia Mercatale harvested the 2nd of October) and saw a solid average production of 51ql. per hectare (1kg per plant).

Winemaker Notes

If we look back on the history of Canalicchio di Sopra, from 1966 (the first Brunello vintage produced) to today, we can see that the production of a Riserva is a privilege only reserved for great vintages, profound and elegant vintages that made history for Brunello di Montalcino. We embraced the Riserva concept for the first time in 1985 when the first vineyards planted by Primo Pacenti at the end of the 1950s were at the right stage to produce a wine with intensity, depth, character, and elegance and could be selected to become a Riserva destined for a long ageing potential and slow growth in the bottle as expected of a wine that is formed in the vineyard preserving acidity and reaching top phenolic maturation.

Canalicchio di Sopra Brunello di Montalcino Riserva began as a selection of the best Sangiovese grapes from the vineyards of the winery.

Over the years, the desire to link our selection to a cru and to make it the expression of a single vineyard has grown; we do not have vineyards that are better or worse than the others, but we have diverse vineyards at Canalicchio di Sopra. Each one expresses its uniqueness, characteristics that make it special. For the first time, our 2010 Riserva is almost exclusively comes from the Vigna Vecchia Mercatale vineyard, the oldest vineyard in the "Canalicchio" Cru. Canalicchio di Sopra Brunello di Montalcino Riserva 2010 is the supreme expression of the concepts held dearly at Canalicchio di Sopra: **Elegance, Terroir, Depth**