CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2001

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
Selection of grapes from estate vineyards more than 20 years old

Aging
42 months in slavonian Oak casks

Alcohol content
14.50%

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 28 days.

First year of production
1987

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

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.

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