CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2012

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
In the vintage 2012 our Riserva comes from the two oldest vineyards on the estate: Vigna Vecchia Mercatale 80% and Vigna Casaccia 20%.

Aging
42 months in slavonian Oak casks

Production
5894 Bottles by 750 ml
460 Bottles by 1500 ml
43 Bottles by 3 Liters
20 Bottles by 5 Liters
5 Bottles by 12 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 28 days.

First year of production
1987

Alcohol content
14.50%

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.

Vintage climate

From a climactic point of view, 2012 can be defined as an extreme year, which, paradoxically, turned all its extreme conditions into its strong point, and these conditions perfectly integrated into and compensated for each other. The beginning of the winter was unusually warm for Montalcino with respect to average conditions of the period: the cold came late at the beginning of February with a heavy snowfall on February 2nd (which, as we will see later on, was vital for the seasonal trend). At the end of March, there was the risk of losing the buds to a late frost, which, fortunately, didn't happen. A regular spring was contrasted by quite a hot summer where the breaking point was characterized by a prolonged lack of rain that continued until the end of August. In this phase, the February snow became one of the most important water reserves for the vines which were able to endure the lack of rain concentrating more on themselves than on the fruit. In this way, the grapes slowed down their maturation, and what could have seemed like a problem transformed itself into a great advantage: the grapes that were behind in maturation did not burn from the intense heat in August. When the tolerance level for the heat and dryness was about to be reached at the end of August, four days of heavy rains revitalized the vines and brought the temperatures down. The vines started working fully again for the fruit and giving everything to our Sangiovese. September, the harvest month, where the difference can be made between a great vintage and a simply good vintage, was a perfect month characterized by great diurnal temperature ranges and fresh winds which allowed for a very hot year to be harvested in the traditional period of a fresher year. I think that this protective mechanism that the plant adopted towards the fruit was the key of this vintage: a warm vintage in spirit and fresh in the mouth, sapid and enveloping at the same time.The two vineyards used for the Brunello di Montalcino DOCG 2012 Riserva were the last to be harvested, on 3 and 4 October 2012.

Winemaker Notes

Introduction:
Over the years, we have tried to build a reputation, which is why the choice to make every single one of our wines is always determined by quality rather than business needs. All the more true for our Riserva, which is the most exclusive wine in our production. It undergoes such strict testing and assessment that we have decided to produce this wine only twelve times since 1996. In fact, "Canalicchio di Sopra" Brunello di Montalcino DOCG 2012 Riserva represents our twelfth Riserva.
A Courageous Choice:
With our Riserva 2012, we wanted to emphasize the characteristics of the vintage endeavouring to make a balanced and elegant wine in a vintage with a climate that was extreme for many reasons. A test of courage that was warranted by the quality and the depth of the grapes from the two oldest vineyards on the estate which make up this Riserva: Vigna Vecchia Mercatale 80% and Vigna Casaccia 20%. Emphasizing the dualism between strength and elegance, freshness and sweetness, fire and ice which the vintage gave us. We didn't want to miss out on the opportunity to make a Riserva that features freshness and minerality in a vintage that was considered to be hot and droughty like 2012.
The Riserva Vineyards and their characteristics:
The morphological characteristics of the vineyards used for the Riserva include the potential that we wish to express in our bottles of Riserva. Even in the most extreme vintages, the age of the vines helps to keep the plant well balanced and to push back the harvest; optimal conditions especially for early vintages.

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