CANALICCHIO DI SOPRA®

MONTALCINO




# Brunello di Montalcino

*Riserva*

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2013

*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**

**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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