CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2015

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
100% Vigna Vecchia Mercatale

Grape variety
Sangiovese 100%

Training System
Cordon trained and spur pruned (Spurrend cordon)

Exposure
Facing north, it is subject to winds from the east which favour the exaltation of the balsamic aromas typical of the Cru, the wines from this vineyard reach that optimal balance between fruit and acidity, essential requirements for long ageing.

Vinification
In steel tanks with fermentation temperature control, daily soft pumping over and delastage. Maceration on the skins for 35 days.

Aging
36 months in slavonian Oak casks

First year of production
1987

Alcohol content
15%

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Production
5802 bottles by 750 ml
329 bottles by 1500 ml
35 bottles by 3000 ml
10 bottles by 5000 ml

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.

Winemaker Notes

A VINEYARD, A HISTORY, A RISERVA
The 2015 "Canalicchio di Sopra" Brunello di Montalcino Riserva DOCG is true to our winery's production choices: making a Riserva only for vintages destined for long ageing in the bottle and choosing one 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 for its strength and concentration but for its elegance, freshness, and depth. In years that tend to be warm but balanced and characterized by significant diurnal temperature ranges, the chosen vineyard for this project is Vigna Vecchia Mercatale. This vineyard, planted in 1988, sits on a mostly clayey terrain with a strong presence of minerals and is able to give us wines of great structure and sapidity during the best vintages. Facing north, it is subject to winds from the east which favour the exaltation of balsamic aromas typical of this Cru. Wines from this vineyard reach that optimal balance between fruit and acidity, essential for long ageing. We therefore made the same decision as for the 2010 vintage, to produce our Riserva entirely from the Vigna Vecchia Mercatale vineyard enclosing in each single bottle the essence of this vintage capable of finding a great balance in the context of great elegance.

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