

# CANALICCHIO DI SOPRA®

MONTALCINO



## Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

2015

*Produced mostly from our youngest vineyards, it represents our calling card for Canalicchio di Sopra wines: a young, fruity, and versatile expression of our Sangiovese. The first vintage was produced in 1975 when it was still called Red Wine from Brunello vines.*

### Wine type

DOC

### Altitude

Average altitude of 300 meters above sea level

### Training System

Cordon trained and spur pruned

### Grape variety

100% Sangiovese

### Soil type

The Rosso di Montalcino "Canalicchio di Sopra" mainly comes from the vineyards located in the **Canalicchio Cru**, in a soil with marked clay component, very rich in intermediate elements such as magnesium, iron and Manganese. In some vintages a small percentage of the grapes can come from **Montosoli Cru**, where the presence of marl guarantees sapidity and minerality.

### Vinification

In steel vats by controlling the temperature and with daily soft pumping over. Maceration on the skins for 15-20 days

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**Vineyards**

Youngest vineyards located in Canalicchio Cru

**First year of production**

1975

**Alcohol content**

14.50%

**Aging**

12 months in Slavonian Oak Barrels (50 hl and 25 hl), and French oak barrels (750 liters)

**Production**

666 bottles (375 ml); 18689 bottles (750 ml); 889 bottles (1500 ml)

**Vintage climate**

2015 is one of those vintages that can be defined as perfect climatically speaking. The regularity of the season was characterized by a basically hot climate that also featured exemplary diurnal temperature ranges. The rain, never excessive but enough to balance the vines, came in crucial moments of the growing cycle making 2015 a perfect year from an agronomic point of view.

**Winemaker Notes**

2015 can be considered a perfect vintage where Sangiovese succeeds in uniting the characteristics of freshness with those of power and concentration just as can only be done in Montalcino. As for all great vintages, we have decided to produce our Rosso di Montalcino from the youngest vineyards only, leaving the grapes in the vineyards that are over 10 years old to age a few more years in oak barrels in order to produce "Canalicchio di Sopra" Brunello di Montalcino and our Riserva. The youngest vineyards have a greater abundance of fruit and sweeter and silkier tannins even after a year of ageing in wood: for this reason, they are best expressed in Rosso di Montalcino. 2015 comes as an important Rosso di Montalcino in its structure and concentration, characteristics that may bring Brunello to mind. Tannic sweetness and depth are the characteristics of this Rosso di Montalcino, which will remain one of the most important versions ever produced at our winery