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 vinayards 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 percentual of the grapes can comes 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

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