CANALICCHIO DI SOPRA®

MONTALCINO



Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

2014

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
13.50%

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

Production
666 bottles (375 ml); 34240 bottles (750 ml); 1650 bottles (1500 ml)

Vintage climate
The 2014 vintage was basically rainy and relatively cool compared to the average of the last few years

Winemaker Notes

The Rosso di Montalcino 2014 is a super selection in a difficult vintage for Brunello di Montalcino, of grapes from old vineyards that we usually use for Brunello and Brunello Riserva. The system of selection based on the berry by berry selection that we introduced at Canalicchio di Sopra a few years ago allowed us to select the good fruits with a surprising results in terms of purity; a little less alcohol than the last years (13,5%), make this Rosso di Montalcino one of the most beautiful elegant Rosso we ever made.
The idea that each wine must be valorized based on its characteristics and strong points is something very clear at Canalicchio di Sopra; we know that we have to valorize a vintage like 2010 making a great Brunello and a super Riserva as we know we have to valorize a vintage like 2014 making a great Rosso di Montalcino; this is the history of Rosso di Montalcino for Canalicchio di Sopra: some of the best Rosso have been made in difficult vintage for Brunello with the simple recipe of using Brunello grapes from old vines to make Rosso di Montalcino.

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