CANALICCHIO DI SOPRA®
MONTALCINO



Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

2017

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
26857 Bottles by 750 ml; 127 Bottles by 1500 ml

Winemaker Notes

THE CHALLENGE OF FRESHNESS
In a dry and hot year, the biggest challenge is to maintain the enjoyability, freshness, and purity of the fruit without being marked by oxidized notes which the heat and dry conditions may emphasize. This was our main goal trying to balance the exuberance of the roundness with good acidity as well as silky and enveloping tannins, definitely fruit of this vintage, without being affected by the vintage's limiting weather conditions. The goal was achieved through a careful selection both in the vineyards and cellar on our sorting tables in order to eliminate the grapes which had suffered the most. We strived to reach our primary goal for our Rosso di Montalcino which is the ongoing quest for enjoyability along a most arduous and complicated path without ever compromising quality.

Vintage Conditions

From a climactic point of view, 2017 can be defined as very similar to 2012 regarding the weather conditions, where these extremes have certainly become its strong point in terms of pleasantness, opulence, and readiness to drink. The springtime saw mild temperatures with little rainfall which resulted in an early bud burst and flowering. The early summer months were very hot with above average temperatures and without rainfall. On one hand, this situation is ideal for plant health with the absence of plant disease; on the other hand, it is of great stress on the vines, which heartily withstood these conditions thanks to the abundant water reserves accumulated after the 2016 harvest, especially in the more clayey terrain of the Canalicchio Cru.

Between the end of July and the end of August, there was heavy rainfall, fundamental in generating that necessary push for a good veraison, rain that was average in a normal year for a total of 30mm. The grapes were very small in size with a great concentration, and the rain in addition to a drop in below average temperatures allowed for a uniform and balanced veraison creating the base for an early harvest, which was not as early as we had thought in July when the heat and dry conditions were compromising the vines.

The 30mm of rain on September 1 and the 30mm of rain on September 16, the cooling temperatures, and the considerable diurnal temperature range were the turning point in quality of this vintage, factors which did not result in harvesting too early and which did not affect the acidity too much. The acidity remained balanced and relatively high to support the structure, concentration, and alcohol content, guaranteeing balance and elegance in the wines.

The harvest took place during the regular time of year precisely thanks to these weather conditions in September, starting on September 25 and finishing on October 6.

We carried out a double selection in the vineyard as well as in the cellar on sorting tables to eliminate any imperfections of grapes that had been dried up by the sun in June and July and which would have brought astringency to the tannins and bitterness to the fruit. This selection most certainly influenced the quantity of the harvest for our winery, but it allowed us to maintain our high standards of quality.

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