



# Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

### 2019

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



**MONTALCINO** 

Vineyards

Youngest vineyards located in Canalicchio Cru

First year of production

1975

**Alcohol content** 

14.50%

**Winemaker Notes** 

Aging

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

**Production** 

45434 Bottles by 750 ml 1016 Bottles by 1500 ml

#### **PURITY OF FRUIT:**

The 2019 "Canalicchio di Sopra" Rosso di Montalcino DOC celebrates the intensity of a generous vintage in a more immediate and enjoyable version. 2019 was a year of great maturation where the balance of the grapes was guaranteed by steady and balanced weather conditions thus creating the requirements for a great maturation. The purity of the fruit expresses itself in a pronounced and bold way with a surprising youthfulness reminiscent of the vinosity and concentration of the vintage. The youngest vineyards used for this Rosso di Montalcino along with a small selection from the oldest vineyards guaranteed all the exuberance of this vintage, which, together with the freshness and well-balanced acidity, make for a greatly pleasant union.