CANALICCHIO DI SOPRA®

MONTALCINO



Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

2021

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

Vineyards
Youngest vineyards located in Canalicchio Cru

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

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.

Training System
Cordon trained and spur pruned and guyot

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

Canalicchio di Sopra Loc. Casaccia, 73, 53024 Montalcino SI - Italia – +39 0577 848316 – info@canalicchiodisopra.com

CANALICCHIO DI SOPRA
MONTALCINO

First year of production
1975

Production
32317 Bottles by 750 ml
508 Bottles by 1500 ml

Alcohol content
15,00 %

Winemaker Notes

THE SURPRISING BALANCE AFTER AN EXTREME GROWING YEAR
The 2021 vintage was characterized by an event which undoubtedly affected the conditions in the vineyard. An early start to the growing season, thanks to above-average temperatures in March, was followed by a hard frost on the night between April 7th and 8th with temperatures that dropped to -8□C, inevitably compromising part of the crops. Looking at this vintage on the whole, this event, although never something to be desired, turned out to be providential for the quality of the vintage itself and for the balance that was found in the wines after the harvest.
The growing season was characterized by a dry climate, at times drought-like exceeding average temperatures for several days. Lower yields on the vines after the April frost ensured, however, that they would never go into water stress having fewer grapes to nourish, thus guaranteeing an albeit limited number of bunches with continual lymphatic flow. In short, fewer groundwater reserves were needed for the maturation of this lower quantity of grapes; consequently, the vines were able to find a balance to grow and ripen steadily.
The significant diurnal temperature ranges in September did the rest, guaranteeing a vintage with surprising balance set in its great concentration but also high acidity, balancing the freshness and enjoyability, vinosity and florality without ever coming close to the risk of heaviness, which, in a warm and dry year, can always be right around the corner.

Canalicchio di Sopra Loc. Casaccia, 73, 53024 Montalcino SI - Italia – +39 0577 848316 – info@canalicchiodisopra.com