

CANALICCHIO DI SOPRA®

MONTALCINO



Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

2023

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 vineyards 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 come 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)

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First year of production
1975

Production
26.425 Bottles by 750 ml
254 Bottles by 1500 ml

Alcohol content
14%

Winemaker Notes

The importance of choices

The 2023 Rosso di Montalcino DOC "Canalicchio di Sopra" is the result of an important decision made in a very difficult vintage due to the spring weather conditions, a decision made to safeguard the quality of our wines. Between May and June, almost daily rains for 35 days brought a severe attack of downy mildew to our vineyards, destroying production potential and resulting in a loss of approximately 60%. After this period, the weather was excellent, with a sunny summer characterized by excellent temperatures excursion between day and night.

During the harvest, we were faced with a difficult choice, with very small quantities and very good quality. The decision, although difficult, was to not waste this excellent quality producing all our five wines and to focus on just two: Rosso di Montalcino and Brunello Classico. For this reason and how result of this difficult choice this vintage will not see the production of our Riserva and two Crus (Vigna La Casaccia and Vigna Montosoli).

The Rosso di Montalcino is therefore the result of a blend of the vineyards usually used for Brunello di Montalcino, both from the Canalicchio Cru and the Montosoli Cru, while the Brunello di Montalcino Classico will be produced in very limited quantities as a blend of three individual vineyards: Vigna La Casaccia, Vigna Montosoli Filari Lunghi, and Vigna Vecchia Mercatale. The result is a Rosso di Montalcino of great importance, focusing on depth and structure, with a balsamic and spicy nose and a remarkable acidity for the type, ensuring remarkable aging potential.