

CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Vigna La Casaccia

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2015

The Vigna La Casaccia, which lends its name to a Canalicchio Cru, represents our desire to valorize the uniqueness of a vineyard that is able to maintain its strong identity and quality of being recognizable even in different vintages. Over the years, it has been the vineyard that has shown us how opulence and freshness can coexist in the same bottle.

Appellation

Brunello di Montalcino DOCG

Altitude

From 315 to 297 masl

Date Planted

1990

Training System

Cordon trained and spur pruned

Grape Variety

100% Sangiovese

Vineyard

Vigna La Casaccia

Soil

Primarily clay with a good amount of mineral elements, mostly calcium alternating with pebbly soil. These characteristics make wines of great structure, bright colour, depth, and a great elegance that give appealing and silky tannins every year. The ideal location guarantees constant exposure to the sun to the vines from dawn to dusk.

Exposure

N/S

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Planting Layout

3,00 meters x1,00 meter

Aging

36 months in slavonian Oak casks (2500 liters)

Alcohol content

14,5%

Vinification

In steel tanks with fermentation temperature control, daily soft pumping over. Maceration on the skins for 25 days

First year of production

2015