CANALICCHIO DI SOPRA®
MONTALCINO



Brunello di Montalcino

Vigna La Casaccia

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2017

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 characteristic 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

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

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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

Production
3713 bottles by 750 ml
210 bottles by 1500 ml

Vintage Climate

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 rainfall that was 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 to 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.

Winemaker Notes

2017:The surprising freshness of a warm vintage
In a year, which was extreme in some respects, La Casaccia vineyard confirms our concept of the single vineyard, that is choosing a vineyard which can express all of its uniqueness and personality even over different years, a vineyard which is less susceptible to the climactic conditions of the vintage and able to bring out its nuances and features yet remains faithful to its land. The result is a Casaccia in line with the characteristics of this vineyard where opulence and elegance as well as minerality and sweetness meld together in a wine of great structure with a thick and silky tannic line, enveloping but at the same time deep, lingering, and full-flavoured, with a good vibration.

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