

CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Vigna Montosoli

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2020

The Vigna Montosoli, which lends its name to a Montosoli 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 enhances the flavor and verticality of our Sangiovese.

Wine type

Brunello di Montalcino DOCG

Altitude

From 255 to 215 masl

Date Planted

1997

Training System

Cordon trained and spur pruned (Spurred cordon)

Planting Layout

2.90 m X 0.80 m

Grape variety

Sangiovese 100%

Vineyard

Vigna Montosoli Filari Lunghi

Soil type

At higher elevations, marl with very high mineral components, clay loam texture with higher levels of lime. The significant pebbly texture increases the pH of the soil. Wines of a great structure, marked minerality and sapidity sustained by an optimal acidity, ideal for long ageing.

Exposure

336° NNW

Vinification

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

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Aging

36 months in slavonian Oak casks

Production

3879 bottles - 750 ml

127 bottles - 1500 ml

First year of production

2018

Alcohol content

15%

Vintage climate

The weather in 2020 can surely be ranked among the hottest years with a dry period from June 17 to August 2, but seeing it as only a hot vintage would be misleading based on the result in the bottle.

Analyzing the general weather conditions in detail and taking into account the fall of 2019, a crucial time for creating water reserves, we can highlight the following:

- from October 1 to December 31, 2019, 600mm of rain was recorded (which continued with the 115mm from January 1 to March 31, 2020), creating water reserves that were easily able to handle the dry conditions in the middle of summer (mid-June to July).
- Winter was characterized by moderately low temperatures but at least 35% of the days between January 1 and March 31 saw below-zero temperatures, ideal conditions for the plants to eliminate pathogens and for a proper vegetative recovery of the vines, which was regular and not early.
- In the months of April and May, the rains were concentrated in only five days in April and six in May for a total of a further 100mm of rainfall as water reserves; this situation was ideal to control any plant disease allowing us to reduce the minimum number of copper and sulphur treatments.
- In the last ten days of May until the beginning of June, the absence of rain and reduced leaf wetness favored regular and even flowering.
- From mid-June to the end of July, there was a period without rainfall during which the highs ranged from about 28°C to 30°C favoring, thanks to the full water reserves, regular and continuous plant development.
- Only during days between the end of July and the beginning of August was there a more intense heat wave with temperatures over 35°C topping out at 39°C in seven days. We protected our vines with the use of natural shielding to prevent burning.
- Rainfall at the beginning of August interrupted a period of intense heat refreshing the air and lowering the temperatures which returned to seasonal norms.
- The heat between the end of July and the beginning of August slowed the veraison process, which turned out to be essential in protecting the fruit from possible sunburn.
- The 40mm of rain which fell between August 30 and 31 ultimately rebalanced the vines giving them that necessary push for proper phenolic maturation and activating photosynthesis of the leaves.
- The significant diurnal temperature ranges during the 30 days prior to the harvest favored the preservation of good acidity, favoring an excellent phenolic maturation of the grapes. The calculation of the qualitative Fregoni Index (431,9) for wines destined for long ageing shows a result in line with the biggest vintages.

Winemaker Notes**2020: PLEASANTNESS**

In the practice of naming the style, which we try to do every year to encapsulate the essence of the vintage in a single word, we believe the word "Pleasantness" is the most suitable, the one which best describes the characteristics of a great vintage which expresses itself in a more immediate and ready, generous, vibrant way without neglecting those aspects of freshness and verticality which characterize the northern side of Montalcino, the only area where Canalicchio di Sopra has sought to create a precise and distinct stylistic identity over the years.

The year of Covid, of the closed world and of the forced sheltering in place, even the very complex situation we were in, didn't affect the special attention we strive to put into the management of our vineyards every year, the time that we spend there is decidedly superior to any other activity at the winery year after year, and that works for us.

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Everything starts in the vineyard, from the ability to interpret every single vintage, breaking away from strategies and protocols in order to adapt continuously to different situations.

Our grandfather and our father taught us, first and foremost, respect for the land, not to change it, not to standardize the fruit of the vintage, and, by following this precious teaching, we interpreted this vintage according to its identity, thus enhancing the aspect of pleasantness, being more fleshy, more pronounced roundness, tannic elegance, all found within a framework of minerality and freshness: the perfect mix for great drinkability and more immediate enjoyment, but also optimal longevity. The 2020 wines are well-rounded with notable spice, optimizing the floral and balsamic qualities typical of our subzone, showing elegant and not vulgar texture, creating full pervasiveness in the mouth with surprising depth, persistence, and verticality.

The 2020 harvest started slightly earlier than the 2019 harvest; the first grapes were picked on September 18 from the youngest vineyards for the production of Rosso di Montalcino. We then continued in the vineyards for the production of Brunello di Montalcino, harvesting in a short period of time from September 20 to 30. The Vigna La Casaccia was harvested on September 24 while the grapes in Vigna Montosoli were picked on September 22. The grapes were harvested during a time of significant diurnal temperature ranges, especially during the last five days of September with lows well under 10°C, which favored the development of elegant and persistent floral notes and which surely characterized the aroma of the vintage. Heavy rainfall of about 70mm on the September 25 did not affect the harvest and was welcomed as a blessing by rebalancing the skin/liquid ratio in some vineyards, where the picking started again on September 27, which proved to be essential in giving the wines more elegance and drinkability.

During the phases of vinification, the work in the cellar was shaped by delicateness with more controlled and less punchy extractions, aiming to preserve the aromas and persistence by limiting the time spent on the skins to 25 days. The ageing period which followed showed the ability of the vintage to naturally maintain an excellent antioxidant framework, preserving the freshness and a great ability to evolve in the direction of a pleasant roundness, showing fine and elegant, generous and silky tannins.

In addition to the greatness of this vintage is the expertise in knowing how to adapt to the needs of this vintage by following the direction that Canalicchio di Sopra undertook years before: always putting the focus on the territory and the vintage, and breaking away from conformity in the cellar in order to give any differences added value rather than seeing them as a restriction.

The added value of this vintage lies also in the ability to have made courageous decisions: in 2020 we decided not to produce our Riserva, a difficult choice to make in such an important and optimal year as 2020, determined by the desire to develop our Brunello Annata even more, our blend of Brunello which was able to benefit from the grapes of the Vigna Vecchia Mercatale, which are usually designated for the Riserva wine in the big vintages.

Brunello di Montalcino Docg 2020 Vigna Montosoli

The 2020 Brunello di Montalcino DOCG Vigna Montosoli “Canalicchio di Sopra” represents the wine which recounts the characteristics of this splendid and unique hill which, thanks to its more marly and mineral soil, expresses itself in verticality, minerality, and sapidity, length and depth but also with a more pronounced tannin: the 2020 vintage also brings out the aromatic, floral, and enveloping complexity.