CANALICCHIO DI SOPRA®

BRUNELLO DI MONTALCINO
VIGNA LA CASACCIA

2019

WINE ALIGN

97/100



La Casaccia is a brown clay with a prominence of calcium carbonate that gives this single vineyard sangiovese its colour. A place of high (8.2-8.3) pH characterized by the clay. "For me it's sleekness," tells Francesco Ripaccioli, "not opulence and less heaviness than from (a vineyard) of dense clay." La Casaccia from that calcareous clay is no simple Rosso or classic Brunello for that matter and it is immediately apparent that concentration and depth of all parts manage the wine's breadth at levels those drink earlier propositions do not. Similar grip to Riserva but not the same power although without tasting Riserva at the same time it would be hard to imagine how this could be improved or extrapolated upon. Simple but crazy complex and a most evocative elucidation to see this Brunello wooing with as much substance and intensity as it does - but these are the 2019s. A matter of deliberately annotating sangiovese and Casaccia through this interaction with a Brunello that enhances a taster's understanding, recall and reaction to the vintage. Drink 2027-2038.

- Michael Godel -