

CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2004

Produced only for great vintages and in limited quantities from the oldest vineyards on the estate, it represents the flagship of quality and long ageing on our estate, an expression of the concepts which we hold most dear at Canalicchio di Sopra: Elegance, Terroir, Depth, Freshness. Every year we choose a single vineyard among our oldest which, in that specific year, is able to express the characteristics of the year in the best way, to distinguish itself not only for its strength and concentration but for its elegance, freshness, and depth.

Wine type

DOCG

Altitude

From 283 to 290 masl

Vineyard

Selection of grapes from estate vineyards more than 20 years old

Aging

42 months in slavian oak casks

Alcohol content

14.50%

Grape variety

Sangiovese 100%

Training System

Cordon trained and spur pruned (Spurred cordon)

Vinification

In steel tanks with fermentation temperature control, daily soft pumping over. Maceration on the skins for 28 days.

First year of production

1987

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Soil type

Soil featuring a prevalent clayey component with considerable mineral content which characterize wines with great sapidity. The clayey component favours wines of great structure. Facing north and subject to eastern winds that favour the exaltation of balsamic aromas typical of the Crù, wines from this vineyard achieve that optimal balance between fruit and acidity, essential requirements for long ageing.