

CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2019

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 290 to 283 masl

Training System

Cordon trained and spur pruned (Spurred cordon)

Exposure

12° NNE.

Facing north, it is subject to winds from the east which favour the exaltation of the balsamic aromas typical of the Cru, the wines from this vineyard reach that optimal balance between fruit and acidity, essential requirements for long ageing.

Grape variety

Sangiovese 100%

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.

Vineyard

Vigna Vecchia Mercatale

Vinification

In steel tanks with fermentation temperature control, daily soft pumping over and delastage. Maceration on the skins for 35 days.

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Aging

36 months in slavian Oak casks

Alcohol content

15,00%

First year of production

1987

Production

3653 bottles by 750 ml

190 bottles by 1500 ml

25 bottles by 3000 ml

Winemaker Notes

Produced only for exceptional vintages, the 2019 Brunello di Montalcino DOCG Riserva "Canalicchio di Sopra" comes exclusively from the vineyard **Vigna Vecchia Mercatale**, currently the oldest of our vineyards planted in 1988. Thanks to its terroir and age, the vineyard, located in the "Canalicchio" Cru, guarantees great structure and sapidity in its wines. Facing north, it is subject to winds from the east which bring out the balsamic aromas, typical of the Cru. Wines from this vineyard achieve that optimal balance between fruit and acidity, essential requirements for long ageing. This is a wine which pays tribute to the greatness of the vintage and the exceptionality of the harvest through a refined elegance which develops in persistence and important tannic texture. With the 2019 Riserva, we will release our nineteenth Riserva on the market since 1996, showing the rarity and importance that we dedicate to this wine.

Vintage Climate

The weather in 2019 can be defined as a moderately warm year, never scorching hot, without excessive or prolonged heatwaves which benefitted from considerable diurnal temperature ranges, which favored significant photosynthesis of the plant in support of a perfect maturation.

The winter was characterized by very low temperatures. During the month of January, the minimum temperatures constantly dropped below zero, helping to cool the soil which was crucial for a regular start to the growing season as opposed to an early one. Precipitation levels in the months of January, February, and March were 100mm, not very high but sufficient enough to guarantee water reserves for the start of the growing season, which were already sufficient after a rainy autumn.

April with 88mm of rainfall and May with 148mm were two rainy months, characterized by average seasonal temperatures without any violent meteorological events, allowing for an optimal management of the vineyards guaranteeing excellent reserves for the summer. The rain ended on May 29, and a dry period began which lasted until July 26, with the exception of very little rainfall. It was, for us, one of the key moments of the year: regular flowering, without rainfall, with mild temperatures that were never excessive which continued until the end of June guaranteeing steady growth while respecting the phenological phases of the vines, balanced and uniform, and guaranteeing the absence of fungal disease.

The period from June 25 to July 9 saw the hottest period of the year with highs reaching 35° and with lows hovering between 15° and 17°. In these conditions, even with warmer temperatures, the vines were able to "breathe" each day thanks to the cool nights, and this guaranteed a proper and regular growing season.

On July 27, a providential rainfall averted any water stress from the vines: the 60mm which fell on July 27 and 28 along with the 30mm between August 22 and 24 and the 12mm on September 1 ensured that the vines always had that quantity of water available, neither too little nor too much, what was necessary to continue on a regular growing cycle. During this time, the temperatures were quite normal, without any heatwaves that might have compromised the quality of the grapes as the color changed and, later, during the ripening phase, with maximum temperatures around 30°- 32° still compensated by the diurnal temperatures ranges of 15°-20° each day, which completely prevented any burning.

Before the start of the harvest, we had a final rainfall of about 90mm on September 22, which did not affect the quality of the grapes in any way. Actually, it helped rebalance and wash the grapes before coming into the cellar. The results of all the weather indices confirmed and justified that 2019 was an exceptional harvest with a rating on the Fregoni Index of about 400 and on the Huglin index 2500 with total rainfall at 520mm.