CANALICCHIO DI SOPRA®

MONTALCINO



Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

2024

Produced mostly from our youngest vineyards, it represents our calling card for Canalicchio di Sopra wines: a young, fruity, and versatile expression of our Sangiovese. The first vintage was produced in 1975 when it was still called Red Wine from Brunello vines.

Wine type
DOC

Altitude
Average altitude of 300 meters above sea level

Vineyards
Youngest vineyards located in Canalicchio Cru

Vinification
In steel vats by controlling the temperature and with daily soft pumping over. Maceration on the skins for 15-20 days

Grape variety
100% Sangiovese

Soil type
The Rosso di Montalcino "Canalicchio di Sopra" mainly comes from the vinayards located in the **Canalicchio Cru**, in a soil with marked clay component, very rich in intermediate elements such as magnesium, iron and Manganese. In some vintages a small percentual of the grapes can comes from **Montosoli Cru**, where the presence of marl guarantees sapidity and minerality.

Training System
Cordon trained and spur pruned and guyot

Aging
12 months in Slavonian Oak Barrels (50 hl and 25 hl), and French oak barrels (750 liters)

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First year of production
1975

Alcohol content
13,5%

Production
52.006 bottiglie da 750 ml
1.397 bottiglie da 1500 ml

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