CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Vigna La Casaccia

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2015

The Vigna La Casaccia, which lends its name to a Canalicchio 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 has shown us how opulence and freshness can coexist in the same bottle.

Appellation
Brunello di Montalcino DOCG

Altitude
From 315 to 297 masl

Date Planted
1990

Training System
Cordon trained and spur pruned

Grape Variety
100% Sangiovese

Vineyard
Vigna La Casaccia

Soil
Primarily clay with a good amount of mineral elements, mostly calcium alternating with pebbly soil. These characteristic make wines of great structure, bright colour, depth, and a great elegance that give appealing and silky tannins every year. The ideal location guarantees constant exposure to the sun to the vines from dawn to dusk.

Exposure
N/S

Canalicchio di Sopra Loc. Casaccia, 73, 53024 Montalcino SI - Italia – +39 0577 848316 – info@canalicchiodisopra.com

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Planting Layout
3,00 meters x1,00 meter

Aging
36 months in slavonian Oak casks (2500 liters)

Alcohol content
15%

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

First year of production
2015

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