

CANALICCHIO DI SOPRA®

BRUNELLO DI MONTALCINO
VIGNA MONTOSOLI

2019

CLUB
ENOLOGIQUE

94/100



Of the two cru wines at Canalicchio di Sopra, Montosoli is from a slightly lower altitude (215–255m [700–840ft]), with free-draining, pebbly soils, but has a cooler north-northwest exposure, coming from a single long, narrow vineyard called Filari Lunghi within the Montosoli cru. The nose opens with a hint of Parmesan rind and a sauna-stone/volcanic warmth, followed by a solid punch of morello cherry fruit that is sharpened by rosemary and eucalyptus. The entry wraps a satiny outer layer of glycerol over furry, suede-like tannins – extracted over a prolonged maceration of 40+ days – while acidity is razor-sharp within. The translucent mid-palate is airy and broad, while the finish is quite tannic and more reserved, ferrous-toned and quiet in its fruit. With its initial sense of grandiosity thoroughly offset by austerity on the finish, this seems more backwards than the annata and Casaccia. Drink 2026 – 2044.

- Sarah Heller MW -