

CANALICCHIO DI SOPRA®

MONTALCINO



Brunello di Montalcino

Vigna Montosoli

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2021

The Vigna Montosoli, which lends its name to a Montosoli 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 enhances the flavor and verticality of our Sangiovese.

Wine type

Brunello di Montalcino DOCG

Altitude

From 255 to 215 masl

Date Planted

1997

Training System

Cordon trained and spur pruned (Spurred cordon)

Planting Layout

2.90 m X 0.80 m

Grape variety

Sangiovese 100%

Vineyard

Vigna Montosoli Filari Lunghi

Soil type

At higher elevations, marl with very high mineral components, clay loam texture with higher levels of lime. The significant pebbly texture increases the pH of the soil. Wines of a great structure, marked minerality and sapidity sustained by an optimal acidity, ideal for long ageing.

Exposure

336° NNW

Vinification

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

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Aging

36 months in slavonian Oak casks

Production

3863 bottles - 750 ml

135 bottles - 1500 ml

First year of production

2018

Alcohol content

14,5%

Vintage climate

The weather in 2021 is difficult to define within a precise category. There were alternating conditions which, in the end, found an almost surprising balance and which favoured a perfect phenolic maturation of the grapes, protecting the acidity.

The fall of 2020 through the winter of 2021 saw little rainfall recorded, only 220 mm in the period from October 1, 2020, to March 31, 2021. Winter was characterized by minimum temperatures around zero in the months of December and January to then undergo an above-average increase in temperatures in February, which was then interrupted by the cold at the beginning of March.

Starting on March 20, we saw a progressive rise with temperatures tending to be above average at the start of spring, which favoured a more accelerated vegetative regrowth and initial growth. These conditions were the reason for the measurable damage incurred on the night between April 7th and 8th, 2021 when, in full vegetative development, a thermal inversion phenomenon brought the nighttime minimum temperatures down to -9°C, which inevitably damaged the new buds, creating a reduction in production of about 30%.

The month of April started ideally with average seasonal temperatures and a good supply of water of about 50 mm which favoured an optimal recovery of the vines from the stress of the frost. The vines started to find a balance based on their smaller yield. The month of May, with rainfall at only 40 mm and mild temperatures, saw optimal health in the vines, without disease and with a very gradual growth pattern. June and July were two dry months, with very warm temperatures but never scorching hot, with only three days above 35°C, always compensated by ideal temperature ranges, allowing the plant to breathe. The beginning of August saw the arrival of a heatwave which, fortunately, lasted only from August 12 to 16 and did not damage the fruit.

The vines, despite the long dry period and some intense heat, maintained a surprising balance as well as a canopy that was in full photosynthetic activity, green and receptive, bringing the grapes to a regular veraison. Even in these extreme conditions, this can be explained by two factors: - The frost in April left the plant with a reduced number of grapes and this allowed it to have sufficient energy to carry on with the maturation, avoiding any stops. - The significant regular temperature ranges over the season favoured an ideal continuity allowing the vines to breathe. At the end of August, the magical period for the 2021 vintage arrived. The highs were on average for that period, 30 mm of rain gave the necessary quantity of water for the vines to completely ripen recreating the right balance between skin and liquid, the temperature ranges were consistently between 13°C and 15°C until the harvest, in keeping with great vintages which always benefit from a great September. The variation in temperature between day and night, which permitted us to achieve an optimal result on the Fregoni Index (443), is the determining factor in understanding a vintage which presents with typical vibrant wines of fresh and, at the same time, full bodied vintages, typical in warmer years.

The harvest, carried out in a period without rainfall, was regular and we had the opportunity to decide the best harvest date for each vineyard, waiting for the right balance between technological maturation and phenolic maturation.

Once again, the 2021 vintage has taught us and confirmed to us that weather conditions must be interpreted and that September is becoming increasingly crucial in affecting, favourably or unfavourably, the work of an entire year.

The Harvest

The 2021 harvest started in the Rosso di Montalcino vineyards on September 21 and ended on September 30.

□ The grapes for Brunello di Montalcino Annata were harvested from September 23 to 30.

□ The grapes for Brunello di Montalcino Vigna Montosoli were harvested on September 22.

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- The grapes for Brunello di Montalcino Vigna La Casaccia were harvested on September 25.
- The grapes for Brunello di Montalcino Riserva (Vigna Vecchia Mercatale) were harvested on September 28.

Winemaker Notes

2021: VIBRATION

It is not easy to find a word which encapsulates the essence of this vintage, especially if before us lies a vintage that is majestic and mighty yet one that reveals itself in all its elegance.

In the north of Montalcino, the 2021 vintage succeeds in interpreting the very essence of Montalcino in the classic way: great acidity which supports even greater structure, where concentration becomes length and depth instead of heaviness, where the fruit becomes a symphony of aromas that meld with the florality and the delicateness of Sangiovese, where the colour surrenders some of its intensity to an extraordinary brilliance.

The 2021 vintage is like a symphony of flavours, aromas, and colours, played by world-renowned artists who, for once, have decided to perform together, poised for a melody without ever wanting to take centre stage, each one with its own role in service of an overall harmony. In this way, the acidity supports the structure, the pH sustains the brightness and colour, the minerality balances the sweetness while the tannin tries to emerge but remains enveloped in a velvety blanket, which makes it present and flavourful but never overbearing.

A vintage which embodies the paradox of extreme freshness in a year initially considered to be hot, but which developed in a constant qualitative-quantitative balance making the most of some of the extreme weather conditions and challenges throughout the season. The final result for us is a great vibration, a wine that is alive, radiant, vertical, sapid, and, at the same time, well-rounded, a wine that manages to amaze with its energy and depth, creating an almost intimate connection with the different terroirs of origin, allowing each of their identifying characteristics to emerge thus giving the land the opportunity to shine by defining the style of the wines.

Brunello di Montalcino Docg 2021 Vigna Montosoli

The 2021 Brunello di Montalcino DOCG Vigna Montosoli "Canalicchio di Sopra" represents the wine that portrays the characteristics of this splendid and unique hill, which, thanks to its more marly and mineral soil, expresses itself vertically, in minerality and sapidity, in length and depth, but also with a more pronounced tannin: the 2021 vintage is an accurate portrayal of the most identifying characteristics of Montosoli and enhances even more the florality and aromatic richness of the Cru.

Grapes harvested September 22, 2021