

# 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 vineyards 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 percentage of the grapes can come 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

**Production**

52.006 bottiglie da 750 ml

1.397 bottiglie da 1500 ml

**Alcohol content**

13,5%