

# PODERE CANALINO - BRUNELLO DI MONTALCINO

Tuscany



**APPELLATION:** Brunello di Montalcino

**BLEND:** Sangiovese

**WINEMAKER:** Alberto Pagliantini

**VINEYARD:** \_\_\_\_\_

Montalcino has a warmer, drier climate than the various zones of Chianti, but shares the same loose marl soils. The vineyards were re-planted in 1999, on terraces which run up the Montalcino hillside between 350-400 metres above sea level. They consist of four local Sangiovese selections, planted in the viti binate system, where single cordons face in opposite directions along the row. This allows a high vine density (9,500 /ha) whilst also allowing each vine the space to develop a long cordon, and makes under vine weed control easier.

**VITICULTURE:** \_\_\_\_\_

They use modern technology to support organic farming methods, they don't use herbicides, pesticides and synthesis treatments. They gather vineyard data, which enables them to work smart rather than using a heavy schedule of preventative treatments for downy and powdery mildew. They encourage cover crops of wild berries, herbs and flowers between the vines.

**WINEMAKING:** \_\_\_\_\_

The grapes are handpicked and fermented with natural yeasts in temperature controlled stainless steel tanks at around 26°C for 18 days. In spring the wine is racked off into steel tanks and the initial selection is made, it is then aged for a minimum of 24 months in 20-14hl French oak barrels.

**WEBSITE:** <http://lnx.canalino.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A rich berry nose with potpourri and hints of tobacco. Full bodied and concentrated with well-defined tannins and a long finish.