Azienda Agricola
CANALICCHIO DI SOPRA



Rosso di Montalcino

Country:	Italy	Region:	Tuscany
Type:	Red	Varietal:	Sangiovese
Format:	6 x 750ml		

BC	AB	SK	MB
+138800	+138800		
Speculative	Allocated		

TASTING NOTES

Colour:	Clear medium ruby.
Aroma:	Aromas of sweet blackberry, cherry, leather, black pepper.
Taste:	Flavours of cherries, blackberries, leather, black pepper, tobacco, earth. Medium bodied with a subtle finish.
Food:	Pairs well with pasta dishes, grilled meats, casseroles and stews, hard cheeses.

AWARDS & ACCOLADES

2024 ~ 93+ Points. "The 2024 Rosso di Montalcino marries the vintage's elegance with the pure and complex house style. Crushed black cherries and cedary spices meet lifting nuances of mint and dusty rose as this evolves in the glass. It’s silken and dense, with a wave of ripe red berry fruits and vibrant acidity underscored by crisp minerality. There’s a weight to the 2024 that adds presence, even as it finishes incredibly fresh, with hints of tart raspberry and a saline resonance. This is a baby Brunello by every stretch of the imagination." - Eric Guido - Antonio Galloni's Vinous, Mar/2026

2024 ~ 90 Points. "Savory and inviting, showing red berries, dried herbs, citrus peel and subtle spices. Medium-bodied and juicy with gentle firmness and a smooth, lightly fluid finish." - Andrii Stetsiuk - James Suckling, Jun/2026

2024 ~ "From a top Brunello di Montalcino estate comes this Rosso –in effect, a more accessible version designed to be drunk sooner. Don't underestimate its dark cherry, spice and chocolate charms, backed up by plenty of herbal interest. Perfect for grilled meats." - James Button - Decanter, Mar/2026

OTHER INFO

Canalicchio di Sopra - Ripaccioli seems to be making better and better wines with each passing vintage. The estate's Rosso and Brunellos are sourced from vineyards in the Canalicchio and Montosoli districts, both on the northern side of Montalcino, and are aged predominantly in cask. Specifically, the Rosso has been aged approximately 8 months in Slavonia oak barrels with an average capacity of 40 hl; in this period scrupulous controls are carried out until it is aged in bottle.

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