

THE ESTATE

The estate of approximately four hectares is located a few hundred metres from the centre of Montalcino on the edge of chestnut groves along the north west side of the medieval boundary walls. It extends over terracing held up by defensive walls of hilly land and, like a balcony over Tuscany, allows you to enjoy as far as the eyes can see spanning from the view of the Sienese *Crete* and Siena to the north with Abetone further in the distance, to the Abbey of Monte Oliveto Maggiore to the east with Pratomagno and Casentino in the background, to the woods that extend as far as the Maremma and the metalliferous hills that reach Volterra to the west, and to the islands of Elba and Capraia on the horizon.



ORIGINS

As early as the late Middle Ages, it was known for the quality of its oil, wine, fruit and vegetables and for the springs of pure water that even today render the land “unique” for the freshness and genuineness of its products. Since 1650, the Monastery of Saint Catherine of Siena owned a vineyard at Canalino of 27.068 square arms (1,732 hectares) with 415 old vines, 1.590 three-year-old vines and 37 olive trees. The country house had previously been registered under the name Canalino San Lorenzo for the parish of S.S. Salvatore.

Since 1800 the vineyard is reported as being managed by the Sodi family of Montalcino, and Giuseppe transferred his family to the newly built house at “Podere Canalino” on the remnants of an old spring in 1898.

Even today it is reached by Burelli Gate, where the saying QUOD TIBI NON VIS ALTERI NE FECERIS (Do not unto others...) is carved, along the impassable route from Siena upon which one can find the little Romanesque church of the Madonna delle Grazie. According to local legend, the Madonna appeared here to Don Garçia di Toledo in 1553 obliging him to cease his siege on the city.

Today, great granddaughter, Luciana Sodi, who runs the estate with her husband Sergio and children Alberto and Chiara Pagliantini, would like to continue the legacy of the century-old business, fruit of a love for the land and an attachment to the traditions by transforming the saying to the positive: QUOD TIBI VIS, ALTERI FACITO (Do unto others as you would have done unto you).





THE VINEYARD

The vineyard, cultivated for centuries among other crops, was replanted in 1999 on pre-existing terracing at an altitude of between 350 and 420 metres above sea level.

The new cultivation system was organized by planting out binate vines with a density of 9,500 buds per hectare, selected on four different graftings from exclusively pure local Sangiovese roots.

The particular density of the system, with a limited production of between 600 and 1000 grams of fruit per bud, has allowed for the realization of a product characterised by an excellent combination of intense velvety fragrances, distinctive of the middle of the hill, and an excellent structure with soft tannins and a persistent and captivating finish.

Since its beginnings, the vineyard was organized in “dense” rows and “climbing” vines that grew on a variety of “trees” and “pergolas” in order to leave more land for other indigenous cultivation between the rows. Today the specialized cultivation utilizes new technology to protect tradition and, at the same time, to pursue authenticity and high quality.





It is in this way that Alberto's professionalism, an engineer in telecommunications who, himself, chose to make wine, welcomed the experimental project WP7 coordinated by the University of Florence, a first in the city of Brunello. This project particularly dealt with Environmental Intelligence and the use of nanotechnology and microtechnology fundamental in the traceability, quality and health of the product by providing all the useful information to the grower directly on the field to decide on any possible opportune action and to avoid the "hard" practice of preventative treatments.

A perfect union between tradition and high technology in line with strict hydrogeological restrictions correlated with the presence on the land of spring water, which, in itself, "imposes" an unusual environmental strictness. The use of herbicides, pesticides and synthesis treatment are forbidden.

The vines, preventively aided by their leaves through natural minerals (copper, iron, potassium, phosphorus and nitrogen) thanks to the favourable hilly microclimate, can face the season with an adequate capability to resist the most common attacks of downy mildew and powdery mildew while any possible intervention is limited to the use of the traditional sulphur and copper.

Thus, in the Spring, it is normal to find wild berries and aromatic herbs growing between a vine another and, in the month of June, between the green of the chestnuts, the silver of the olive trees and the gold of the broom in bloom, the vines seem to come out of a sea of red poppies almost as if by magic.



THE WINE

In the month of August after the last thinning out of the bunches, the grapes, which have reached maturation, are harvested manually in October and vinified for 15 to 20 days at a constant temperature of 80° F. without adding yeast. The malolactic fermentation is immediate.

The selection of grapes and the careful attention to the natural procedure of vinification allow for the attainment of a healthy product, which “demands” only a scrupulous maintenance and a lot of loving attention until complete maturation.

In the spring after an initial decantation in vats, Brunello and Rosso chosen for “Merum Rubrum Ilcinentium” are placed in French 24hl oak barrels, the former for a minimum of 24 to a maximum of 36 months, and the latter for 14 months.

Rosso, fresher and destined for immediate consumption, is left to age until autumn in 4.5hl Slavonian oak tonneaux.

The bottling and corking are done with a filling system reserved for high quality wines, called “Deoux Antiox” patented by Alfatek, which allows the aromas and fragrances of the precious nectar to remain unaltered.

Brunello ages in the bottle for about 12 months whereas the “Merum Rubrum Ilcinentium” selection ages for six.



A wager on quality and genuineness, in the certainty, however, that when a wine speaks to the heart and makes it speak, speak... the bottle always remains empty.