FRESCOBALDI
TOSCANA

Tenuta Calimaia Riserva 2019



Formati

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Vino Nobile di Montepulciano DOCG Riserva

Located in an area historically important for the production of Vino Nobile di Montepulciano, known for its particularly ideal conditions, Calimaia lies on the gentle hills between the Val di Chiana and Val d'Orcia. The vineyards arranged around the winery's hillside, sit at an altitude of 300 metres above sea level and are diversified in terms of exposure and soil type, thus helping to bring out the best in each grape variety grown.

Climatic trend

The 2019 climate trend was characterised by a warm winter, which was followed by a cool and rainy spring, especially in the months of April and May; budding was slightly delayed compared to previous seasons. The transition from spring to summer was fairly sudden, with a rather hot June and July. August, on the other hand, did not see excessive temperatures. In September, the temperatures were average, with some rain concentrated in just a few days. The climatology of the vintage favoured the development of aromatic precursors in the grapes produced on sand and yellow sandstone soils, while the grapes harvested from the vineyards on the clays reached full ripeness of the polyphenols, producing opulent wines with great tannic richness.

Technical notes

Wine Variety: Sangiovese, known locally as Prugnolo Gentile, and complementary red grape varieties
Alcohol content: 14.5%
Maturation: 36 months in oak barrels, 6 months in the bottle

Vinification and ageing

The grapes were harvested by hand and then carefully selected in the field, after which they were vinified in stainless steel tanks at a controlled temperature of 26 °C, and fermentation took place spontaneously. Maceration on the skins lasted 20 days and allowed perfect extraction of the polyphenolic substances, aided by frequent pumping over in the initial phases of fermentation, interrupted by delestage in the intermediate phase, before gently resuming in the final phase. Malolactic fermentation was completed in steel before winter. The wine was then left to mature in 50 hl oak barrels for 36 months, before continuing to age in the bottle for a further 6 months.

Tasting notes

Calimaia Nobile Riserva 2019 has a brilliant ruby red colour. The olfactory impact is intense and decisive and the bouquet is dominated by notes of cherries, wild strawberries and currants intertwined with balsamic hints of herbs such as sage and thyme. Very elegant spicy notes emerge with hints of pepper and cloves combined with vanilla and coffee. On the palate, it is full-bodied and enveloping, with an exuberant tannic note and an appealing, decisive spiciness. This is a very complex wine with remarkable length and persistence in the mouth.