

Tenuta Calimaia Riserva 2020



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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 2020 season began with rather limited rainfall in the winter months after water reserves were restored in the last months of 2019. The water reserves generated during this period made it possible to cope with the higher temperatures of the summer period from June to August. Vines started their budding in the last days of March. The beginning of flowering occurred in the second fortnight of May with then a regular course favored by an ideal climate with warm, dry and slightly windy days. The absence of rainfall even during the harvest period made it possible to bring perfectly ripe, healthy and structured grapes to the winery. The phenolic kit and sugar content were perfect. Definitely a vintage with a very favorable climatic trend.

Technical notes

Wine Variety: Sangiovese, locally called Prugnolo gentile, and complementary red grape varieties

Alcohol content: 14%

Maturation: 36 months in oak barrels, 6 months in bottle

Vinification and ageing

The grapes were harvested by hand and subjected to careful selection in the field, after which they were vinified in temperature-controlled stainless steel tanks at 26°C, and fermentation was conducted spontaneously. Maceration on the skins lasted 20 days and allowed a perfect extraction of polyphenolic substances, assisted by frequent pumping over in the initial stages of fermentation, interrupted by delestage in the intermediate phase, and then gently resumed in the final phase. Malolactic fermentation was completed in steel before winter. Afterwards, the wine remained to mature in 50 hl oak barrels for 36 months, then continued an aging in bottle for another 6 months.

Tasting notes

Calimaia Riserva 2020 shows a brilliant ruby red color. The nose is quite complex and intense with scents ranging from fruit, wild strawberry, red currant and black cherry to fresh and balsamic notes. There is an interesting spiciness reminiscent of nutmeg, cinnamon and licorice accompanied by tertiary hints due to aging that recall roasting and delicate tobacco notes. On the palate it is enveloping and soft, with round tannins. Extremely long and persistent on the finish.