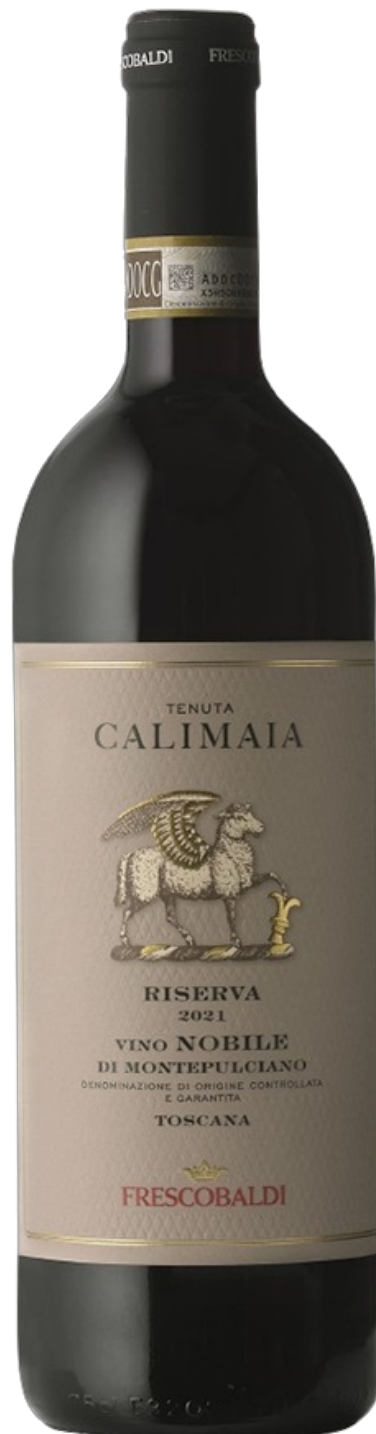


Tenuta Calimaia Riserva 2021



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Vino Nobile di Montepulciano DOCG Riserva

Located in a historic area for the production of Vino Nobile di Montepulciano, known for its particularly ideal conditions, Calimaia is found in the gentle hills between the Val di Chiana and the Val d'Orcia. Laid out around the winery's hill, the vineyards sit at an altitude of 300 metres above sea level and are differentiated by exposure and soil type, thus helping to bring out the best in each variety grown.

Climatic trend

The 2021 season was marked by significant variations in temperature and rainfall. The vintage was defined by rather low rainfall, which was concentrated in a few specific months such as January and February, and by temperatures with particularly low minimum values. Between February and March, the average temperatures led to a bud break that slowed down with the arrival of cold air in early April. The typically hot temperatures in the first part of June induced the start of flowering, which lasted until mid-month. Veraison began towards the end of July and extended throughout the month. The subsequent ripening phase was rather sudden, helped by the low rainfall between August and September. Favourable conditions during the harvest period allowed us to collect grapes that made the 2021 vintage exceptional, with bold colours, intense aromas of ripe fruit, and a structure featuring rich tannins and good acidity.

Technical notes

Wine Variety: Sangiovese, known locally as Prugnolo Gentile, and complementary red grape varieties

Alcohol content: 14%

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 for perfect extraction of the polyphenolic substances, aided by frequent pumping over in the initial phases of fermentation, interrupted by deléstage in the intermediate phase, before gently resuming in the final phase. The 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 Riserva 2021 is a vibrant shade of ruby red. The bouquet is complex, intense and decisive, with fruity hints reminiscent of red and black berries such as wild strawberries, strawberry trees, red and blackcurrants, which nicely complement the fresh balsamic notes. The spiciness is well-integrated, reminiscent of sweet spices and black pepper. In the mouth, it is dry and balanced. Its dense and silky tannic texture is enveloping. On the palate, it is complex, long and persistent.

