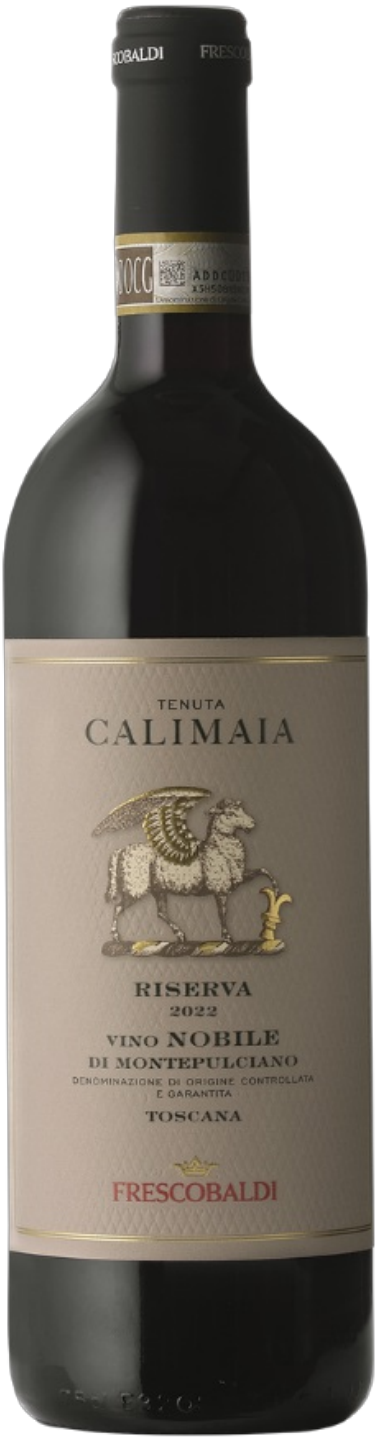
FRESCOBALDI
TOSCANA

Tenuta Calimaia Riserva 2022



Formati

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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 winter was mild, with temperatures only dropping below freezing a few times. Fortunately, after a warm and dry spring and summer, with very light and insignificant precipitation, winter was also very rainy, which helped to refill the aquifers. The harvest began early, in the first week of September, and concluded around 20 September.

Technical notes

Wine Variety: Sangiovese, known locally as Prugnolo Gentile, and complementary red grape varieties
Alcohol content: 14%
Maturation: 24 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. Malolactic fermentation was completed in steel before winter. The wine was then left to mature in 50 hL oak barrels for 24 months, before continuing to age in the bottle for a further 6 months.

Tasting notes

Calimaia Riserva 2022 is a stunning and vibrant shade of ruby red. The bouquet is intense and complex, with wonderful fruity notes reminiscent of plum and cherry, and a splendidly fresh finish of blackcurrant; these aromas intertwine with more Mediterranean notes. The beautiful spiciness is reminiscent of nutmeg, walnut husk and clove. The tertiary aromas born from long ageing release hints of tobacco and roasted notes. In the mouth, it is round and sensual, with a dense tannic texture. Wonderfully long and persistent.