FRESCOBALDI
TOSCANA

Tenuta Calimaia 2020



Formati

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Vino Nobile di Montepulciano DOCG

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. Located 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 2020 season began with rather limited rainfall in the winter months, after improved water reserves in the last months of 2019. The water reserves generated in this period made it possible to face the highest temperatures of the summer period from June to August. The vines began to bud in the last days of March. Flowering began in the second fortnight of May, followed by smooth progress helped by ideal conditions: hot, dry and slightly windy days. The absence of rain also during the harvesting period made it possible to bring structured, healthy and perfectly ripe grapes to the cellar. The phenolic content and the sugar content are perfect. The vintage certainly enjoyed highly favourable weather conditions.

Technical notes

Wine Variety: 90% Sangiovese, known locally as Prugnolo Gentile, and 10% complementary red grape varieties
Alcohol content: 14.5%
Maturation: 24 months in oak barrels

Vinification and ageing

Once harvested by hand, the grapes were vinified in stainless steel tanks at a controlled temperature (26 °C), and fermentation took place spontaneously. Maceration on the skins allowed for perfect extraction of the polyphenols, assisted by frequent pumping over in the initial stages of fermentation, "délestage" in the intermediate stage, and further pumping over in the final stage. Malolactic fermentation was completed in steel before winter. Maturation in 50 hL oak barrels lasted for 24 months as usual. Before being placed on the market, Calimaia was bottle aged in our cellar for the following 4 months.

Tasting notes

The Tenuta Calimaia Vino Nobile di Montepulciano 2020 is an intense ruby-red colour to the eye. The nose has clear notes of red fruits: cherry and sour cherry at the outset, followed by intense notes of aromatic herbs and spices, among which sage, cardamom and pink pepper stand out. Finally, dark chocolate aromas are accompanied by hints of licorice. To start off, its body is generous, voluminous and fresh on the mouth at the same time. The tannic texture is dense and soft. Remarkable consistency between the aroma and flavour, and very long intense aromatic persistence.