FRESCOBALDI
TOSCANA

Tenuta Calimaia 2021



Formati

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Vino Nobile di Montepulciano DOCG

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 2021 season was marked by significant variations in temperature and rainfall. The vintage was marked by a rather low rainfall, although concentrated in a few specific months such as January and February, and by temperatures that recorded particularly low minimum values. Between February and March, 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: 90% Sangiovese, known locally as Prugnolo Gentile, and 10% complementary red grape varieties
Alcohol content: 14%
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 perfect extraction of the polyphenolic substances, aided by frequent pumping over in the initial stages of fermentation, interrupted by a 'delestage' in the intermediate phase, and then resumed in the final phase. Malolactic fermentation was completed in steel before winter. Maturation in 50 hl oak barrels lasted for 24 months as usual. Before being released on the market, Calimaia was refined in bottle at our winery for the next 4 months.

Tasting notes

Tenuta Calimaia Vino Nobile di Montepulciano 2021 has a wonderful intense ruby red colour. The bouquet is predominantly fruity, with hints reminiscent of sour cherry and red fruits such as currant and cherry, but also raspberry. This is followed by notes of aromatic herbs and spices such as pepper, clove and cardamom. On the palate, it is full-bodied, medium tannic, fresh and balanced. Long-lasting aromatic finish.