FRESCOBALDI
TOSCANA

Viacroce 2021



Formati

0.75 l

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“Each bunch of Sangiovese that grows in Pieve Cervognano brings with it the strength of a territory that tells ancient stories. This single-vineyard wine is our interpretation of that strength, a tribute to the land that continues to surprise us with its unique character.”

Climatic trend

The 2021 season showed a positive climate trend, with little rainfall concentrated in January and February and particularly low minimum temperatures. After budding began at the end of March, the cold air of the first days of April slowed down its development. The summer temperatures of June favoured flowering, which continued until mid-month. Veraison took place at the end of July, with ripening accelerated by low rainfall between August and September. The harvest produced excellent grapes, giving the 2021 vintage intense colours, aromas of ripe fruit and a balanced tannic structure.

Vinification and ageing

The Sangiovese grapes are hand-picked from a single vineyard, vinified in steel tanks at a controlled temperature for 25 days. Maceration on the skins allowed for perfect extraction of the polyphenols, assisted by frequent pumping over in the initial stages of fermentation. Malolactic fermentation takes place in steel before the wine is racked in wood. Aged for 24 months in 50 hl French oak barrels and 1 year in the bottle.

Tasting notes

Tenuta Calimaia “Viacroce” 2021 presents a beautiful deep and intense ruby red colour. Its bouquet is extremely complex and intriguing, with notes reminiscent of red berries such as ripe cherry and raspberry but also hints of pomegranate. Intense floral notes such as violet, aromatic herbs and spices follow. Over time, intense and well-integrated roasted notes appear. On the palate, it is voluminous with a dense tannic texture and an impressive elegance, resulting from the good acid-alcoholic balance. The finish is long and persistent.