


FRESCOBALDI
TOSCANA

Rialzi 2015



Formati

Bordolese (75 cl), Magnum (1.5 L), Double Magnum (3 L).

Rialzi 2015

Chianti Classico Gran Selezione DOCG

This wine is a dream come true. Our entire family had wished for the Tenuta Perano, and from this estate we chose the Rialzi vineyard, which rises above the others on three natural steps, characteristic of the area, for this wine. A Gran Selezione which, as the name suggests, reminds me of our continual commitment to excellence every day.



Climatic trend

The 2015 season saw balanced climatic conditions. A rather mild spring followed the harsh and rainy winter. Rising spring temperatures encouraged early budding followed by a perfect development of the vegetative canopy. Flowering took place at the beginning of June, with hot days encouraging a good fruit set. The veraison also occurred a few days earlier than usual, at the beginning of August, thanks to optimum heat conditions during the day mitigated by good ventilation at night. This extraordinary vintage can be attributed in large part to the particularly hot summer marked by two periods of light rainfall in the middle of August. The Sangiovese harvest took place during the third week of September. The year 2015 will be considered extraordinary, giving rise to a wine offering intense aromas and rich tannins, made soft and velvety by the two summer rainfalls.

Vinification and ageing

The Sangiovese grapes are carefully harvested by hand followed by a further selection process that takes place in the cellar. Fermentation takes place in stainless steel vats at a controlled temperature with maceration on the skins and gentle pressing, allowing for excellent polyphenolic extraction. The wine then ages in new French oak barrels for around 24 months. Only after further ageing in the bottle is Rialzi Chianti Classico Gran Selezione ready to be placed on the market.

Tasting notes

A wine that expresses all the bold character of a Sangiovese cultivated on drained soils. Its rich yet clear ruby-red colour, with garnet nuances, conveys its body immediately, which is reinforced by its complex bouquet. On the nose, the predominant scents of fruit, such as black currant and blueberry, and of spicy notes of black pepper give way to tertiary toasted notes of coffee bean and tobacco. On the palate, the wine's richness and depth stand out, perfectly harmonised by the elegance characteristic of a Sangiovese grown at these altitudes. The soft, round tannins are perfectly integrated. The finish is long and persistent, with tertiary notes returning once again.

Awards

James Suckling: 95 Points

Wine Spectator: 94 Points

Gambero Rosso: 3 Glasses

Wine Enthusiast: 92 Points

Wine Advocate: 94+ Points

Vinous: 92+ Points