

## Tenuta Perano Rialzi 2016

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.

*Luca Frescobaldi*



### Climatic trend

The 2016 season at the Tenuta Perano estate saw a harsh winter period with considerable precipitation, including snow. Winter was followed by a mild spring. The warm spring days woke the plants from their winter slumber, resulting in even sprouting, which began around 20 April, and excellent leaf growth. By the first week of June, flowering had begun. The hot, sunny and breezy summer days provided the perfect conditions for photosynthesis. Veraison led to the Tenuta Perano bunches changing colour in August, a month that saw two beneficial periods of rainfall, resulting in perfectly ripe and succulent fruit. Beginning in mid-October, the outstanding harvest of exceptional Sangiovese grapes was brought to the cellar. 2016 produced a truly extraordinary wine, both in terms of its aromatic intensity and rich structure.

### Vinification

After meticulous work in the vineyard, the Sangiovese grapes were carefully hand-picked. Once they arrived at the cellar, they were carefully selected once again. Fermentation took place in stainless steel vats at a controlled temperature with maceration on the skins and careful pump-overs to ensure the best possible phenolic extraction. Afterwards, the wine was aged for 36 months, 24 of which spent in barriques. Only after a further period spent ageing in bottles was Rialzi Chianti Classico Gran Selezione ready to be released into the market.

### Technical notes

### Available formats

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

### Organoleptic Notes

Made entirely from Sangiovese grapes, Rialzi 2016 is bold, highly elegant and vibrant but never overpowering. It has an intense, bright ruby-red colour. The bouquet is complex and well-balanced: berries, violet flowers and spices are the dominant aromas, followed by notes of toasted coffee beans and tobacco, further emphasising the rich structure of Sangiovese grapes. The wine's taste is unparalleled in terms of richness and depth, and the texture is intense, with smooth, rounded and perfectly integrated tannins. The finish is clean and persistent.