FRESCOBALDI
TOSCANA

Rialzi 2017



Formati

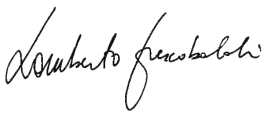
Bordolese (75 cl), Magnum (1.5 L), Double Magnum (3 L)

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Chianti Classico Gran Selezione DOCG

This wine has been a dream of mine for many years. From the Perano Estate, which my entire family was keen to acquire, we have chosen the Rialzi vineyard which rises above the others thanks to three characteristic natural steps. A Gran Selezione which, as its name suggests (Italian for increase, rise), reminds me every day of my constant quest for excellence.



Climatic trend

In 2017, winter was rather harsh at the Tenuta Perano estate, with the temperature falling below zero on a number of days, rainfall, particularly towards the end of February and beginning of March, and snowfall too. The arrival of spring saw an increase in temperatures and early sprouting as a result. In late spring, a brief surge of cold weather brought about some sporadic rainfall, resulting in the seasonal trend rebalancing and enabling the vines to cope with the subsequent summer heat wave. The vineyards responded wonderfully to these conditions, especially given that temperatures fell back to normal between the end of August and September. When it came time to harvest the grapes, they were perfectly healthy, ripe and rich in body and colour.

Vinification and ageing

With three terraces with alberese soils and a south-western exposure, the Rialzi vineyard is located 650 metres above sea level. 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 its bottles was Rialzi Chianti Classico Gran Selezione ready to be released into the market.

Tasting notes

Rialzi 2017 is a pure Sangiovese wine whose bold, elegant character is the result of the perfect combination of the soil type, altitude and unique micro-climate of the vineyard. It has an intense, bright ruby-red colour. The complex bouquet brings wonderful fruity and spiced notes together in perfect harmony. Hints of wild berries, sour cherry, violet flowers and spices are the overriding aromas, followed by toasted notes and juniper that further emphasise the idea of a Sangiovese with indescribable structure and finesse. Its taste is unparalleled in terms of richness and depth, and the perfectly integrated tannins are dense and rounded. The finish is clean and persistent.