FRESCOBALDI
TOSCANA

Rialzi 2018



Formati

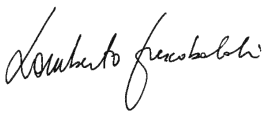
Bordeaux (0.75), Magnum (1.5 L)

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Rialzi 2018

Chianti Classico Gran Selezione DOCG

"This wine is a dream we have been chasing for years. From the Tenuta Perano, beloved by my whole family, we chose the Rialzi vineyard, which rises above the others on three natural steps. As the name implies, this Gran Selezione reminds me every day of our constant commitment to excellence."



Climatic trend

Harsh weather dominated by frosts, snow and abundant rainfall characterised the winter of 2018. The spring thaw and rising temperature allowed the vines to bud at their usual time. The mild spring weather with some rain quickly created an extensive wall of leaves. The vines bloomed from 2 to 6 June, when the sunshine and warmth ensured a good fruit set. The veraison took place around 10 August thanks to the optimal heat conditions during the day, mitigated by a good breeze at night. In any case, this vintage owes its splendid qualities to the hot summer, characterised by rain in July and early August. The harvest started on 10 September, with healthy and high-quality grapes. The 2018 vintage is particularly extraordinary thanks to its intense aromas and rich tannins, which the two summer rains and a sun-kissed September/October made soft and velvety.

Vinification and ageing

The Rialzi vineyard is located at an altitude of 500 metres above sea level and beyond, laid out over three terraces with alberese soils and a south-western exposure. After careful work in the vineyard, the Sangiovese grapes were carefully harvested by hand. Once they arrived in the cellar, they were subjected to a further thorough selection process. Fermentation took place in stainless steel vats at a controlled temperature, with skin maceration and gentle pumping over, in order to ensure the best polyphenolic extraction. Subsequently, the wine was matured for 36 months, of which 24 were spent in barriques. Only after further ageing in the bottle was the Rialzi Chianti Classico Gran Selezione ready to be released on the market.

Tasting notes

The 2018 Rialzi is a bright and deep ruby-red colour with light garnet highlights. Its bouquet is extremely broad yet elegant. The notes of undergrowth are particularly prominent, accompanied by fruity hints of sour cherry. Among the floral notes, rose dominates, alongside spicy scents of juniper and cinnamon. The nose is finished with delicate tertiary notes, perfectly integrated into the body of the wine. Balanced, warm and dry in the mouth. The tannins are soft and silky. An extremely long and persistent finish.