FRESCOBALDI
TOSCANA

Rialzi 2019



Formati

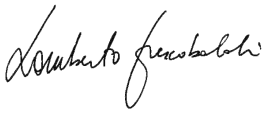
Bordeaux (0.75), Magnum (1.5 L)

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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

Winter 2019 was characterised by cold weather with abundant precipitation, including snow. The spring thaw and the increasing temperatures allowed the vines to bud in the typical period for the Chianti area and this altitude, 500-600 metres above sea level. The mild spring temperatures helped the foliage develop well, forming a complete and extensive wall of leaves. The vines bloomed from 7 to 10 June, when the sunshine, mild temperatures and good air flow ensured a perfect fruit set. Subsequently, the typical veraison took place at the beginning of August thanks to the optimal heat conditions during the day and the cool night breeze from the woods surrounding the vineyards of the Tenuta Perano. The hot, but not excessively hot summer saw rain in mid-August, which cemented 2019's status as an exceptionally beautiful year. The 2019 vintage is particularly extraordinary thanks to its intense aromas and rich tannins, which the summer rain made soft and velvety.

Technical notes

Wine Variety: Sangiovese 100%
Alcohol content: 14.5%
Maturation: 24 months in barriques

Vinification and ageing

The Rialzi vineyard is situated at a height a.s.l. of 500 metres and higher, 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

Rialzi 2019 presents a brilliant ruby red colour with lively garnet reflections at the rim. On the nose, it begins with clear and intense fruity notes of cherry and blackberry. The floral bouquet is accompanied by hints of undergrowth, cedar wood, cinnamon and other sweet spices. It is full-bodied, warm and dry, and the tannic texture feels soft and silky. An extremely long and persistent finish.