FRESCOBALDI
TOSCANA

Rialzi 2020



Formati

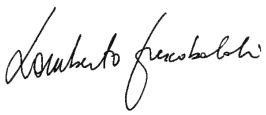
Bordolese (0,75), Magnum (1,5 l)

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Chianti Classico Gran Selezione DOCG Gaiole

"This wine is a dream chased for years. From the Perano Estate, strongly desired by my whole family, we chose the Rialzi vineyard, which rises from the others thanks to three characteristic natural steps. A Grand Selection that, as the name implies, reminds me every day of the continuous commitment to excellence."



Climatic trend

The first months of the year presented little rainfall and were mild. In March, on the other hand, the rainfall was quite significant accompanied by temperatures in the normal range, except for the last period when there was a sharp drop in the latter. Spring continued with sunny days and temperatures even slightly above average. The second part of May saw the beginning of flowering, which took an optimal course. June again brought above-average rainfall, which then turned into a wonderful summer with high temperatures. The absence of rainfall during the harvest period made it possible to bring healthy and perfectly ripe grapes to the winery.

Vinification and ageing

The Rialzi vineyard is located at an altitude of 500 meters above sea level and above, positioned on three terraces with alberese soils and a southwest exposure. The Sangiovese grapes, after careful work in the vineyard, were carefully harvested by hand. Once they arrived at the winery, they underwent further careful selection. Fermentation took place in temperature-controlled stainless steel vats with pellicular maceration and gentle pumping over to allow the best polyphenolic extraction. Subsequently, the wine matured for 36 months, 24 of which were in barriques. Only after further bottle aging was Rialzi Chianti Classico Gran Selezione ready for release.

Tasting notes

Rialzi 2020 shows a wonderful bright ruby red color with reflections tending toward garnet at the end. The bouquet is intense and complex, with notes reminiscent of sour cherry, wild berries and delicate floral sensations. Intriguing also are the tertiary notes accompanied by a wonderful spiciness, sweet spices in particular. On the palate its richness and depth stand out, perfectly harmonized by the characteristic elegance of a Sangiovese at these altitudes. The tannin is well present: soft and round, perfectly integrated. The finish is long and persistent with tertiary notes that also return on the finish.