FRESCOBALDI
TOSCANA

Rialzi 2022



Formati

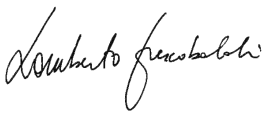
Bordeaux (0.75 L), Magnum (1.5 L)

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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

The winter of 2022 was harsh and saw plenty of rainfall, with some morning frosts. The spring thaw and rising temperature allowed the vines to bud regularly. The mild spring temperatures and a few well-timed showers helped the foliage to develop well, forming a complete and extensive wall of leaves. The vines bloomed from 5 to 7 June, when the sunshine and warmth ensured a good fruit set. Veraison took place a few days early at the start of August thanks to the optimal heat conditions during the day, mitigated by good ventilation at night. However, much of the credit for the extraordinary year must be given to the hot summer, with two rainfalls in mid-August. This harvest, which began on 18 September with the Sangiovese, is particularly remarkable thanks to its intense aromas and rich tannins, which the two summer rains made soft and velvety.

Vinification and ageing

The Rialzi vineyard is situated at a height of 500 metres ASL and higher, laid out over three terraces with Alberese soils and a south-west exposure. After being carefully tended in the vineyard, the Sangiovese grapes were gently harvested by hand. Once they arrived in the cellar, they underwent 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 2022 is an intense and vibrant shade of ruby red. The bouquet is both extremely broad and elegant, opening with splendid fruity notes, with hints reminiscent of sour cherry and blackberry. The floral component, with notes of dog rose, is particularly delightful, and the tertiary notes, which bring further complexity to the nose, are splendid, with hints of coffee beans and tobacco. It is full-bodied, warm and dry, and the tannic texture feels soft and silky. An extremely long and persistent finish.