


FRESCOBALDI
TOSCANA

Tenuta Perano Tenuta Perano Riserva 2015



Formati

0,75 Bottle, Screen printed Magnum, Double Magnum

Tenuta Perano Riserva 2015

Chianti Classico Riserva DOCG

In the heart of Chianti Classico, nestled within a natural amphitheater facing southwest, exceptionally unique soil and climate conditions exist for the production of this Riserva Chianti Classico. Here, five hundred meters above sea level, the Tenuta Perano vineyards in Gaiole in Chianti offers all the characteristics for Sangiovese to find its most elegant and personable expression. Fruit of a careful handpicked selection, the wine is aged in Slavonia oak barrels for 24 months.

Climatic trend

Winter of 2015 was harsh and rainy with intense frost events and plenty of snow. The spring thawing brought a rise in temperatures that allowed the vines to germinate early. On April 16 for Sangiovese, and April 21 for Merlot, the plants began their growing season. Overall, spring temperatures were mild, encouraging the leaves' growth, resulting in full and extensive foliage development. The grapevines flowered in early June (3-5) when the sun and temperatures supported an excellent fruit set stage. The veraison, which also took place a few days earlier than usual, began at the beginning of August thanks to the excellent temperature conditions: hot during the day, and mild and breezy at night. Much of the merit for this extraordinary vintage is to be attributed to the particularly hot summer, which featured only two minor rainfalls in the middle of August. The harvest, which began on September 8 with exceptionally healthy and high-quality Merlot grapes, continued on April 21 for Sangiovese. 2015 was impressive for the intensity of aromas and rich tannins made soft and velvety by the previous month's showers.

Technical notes

Origin: Tenuta Perano, Gaiole in Chianti

Exposure: South, Southwest

Soil typology: Galestroso rich in stone

Plant density: 5500 plants/ha

Breeding: cordon trained and spur-pruned

Vineyard age: Planted in 1999

Wine Variety: Sangiovese and small amount of Merlot

Alcohol content: 14%

Maturation: Slavonian oak barrels - Slavonian oak barrels - 24 months - 24 months

Tasting notes

Tenuta Perano 2015 is a brilliant purple wine with a floral nose dominated by violet and rosehip aromas. Blackcurrant fruity notes lead into marked spiced highlights of black pepper and nutmeg followed by underbrush and humus. The wine is fresh, complex and rich to the palate. The tannin structure is rich and dense as appropriate for the most authentic Sangiovese. The finish is persistent, harmonious and bequeaths pleasant memories of noble tobacco.

Wine pairing: Bistecca alla Fiorentina and game meats are the most traditional pairings, but the wine is also excellent with well-aged cheeses.

Awards

James Suckling: 94 Points

Wine Spectator: 93 Points

Vinous: 93 Points