FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano Riserva 2016



Formati

75 cl – Magnum – Double Magnum

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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 offer 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

A harsh climate rich in rainfall characterised the winter of 2016, with intense frosts and snow. Sprouting was regular and arrived in the second half of April, in line with the timing of this phenological stage. Mild spring temperatures favoured the development of the surface of the leaves, gently accompanying the flowering vines in the first week of June. The hot, sunny, breezy summer days created the best possible opportunity for photosynthesis. Veraison saw the Tenuta Perano bunches change colour in the month of August, a period during which two beneficial rains occurred, allowing the grapes to achieve perfect ripeness and succulence. 2016 bestowed a series of extraordinary wines, both in the intensity of their aromas and their noble structure.

Technical notes

Origin: Tenuta Perano, Gaiole in Chianti

Vinification and ageing

The history of this wine was born above all in the vineyard, where altitude, exposure and slope contribute to the elegance and expressiveness of the grapes. Once harvested by hand and carefully selected, they are fermented in stainless steel tanks at a controlled temperature. Frequently breaking up the cap allows for a perfect polyphenolic extraction able to determine the typical colour and structure of a Chianti Classico Riserva. The prolonged period of maturation in wood certainly contributes to the structural intensity of this wine, further aged in the bottle for a period. At the end of this period, Tenuta Perano Riserva 2016 is ready to make its début on the scene.

Tasting notes

Tenuta Perano Riserva 2016 immediately presents a brilliant ruby red colour with violet reflections. Its bouquet is complex and intense. Floral scents, ranging from sweet violet to dog-rose immediately pervade the nose; fruity notes soon make their entrance, recalling blackcurrant and blueberry. Over time, the emphasis shifts to tertiary notes evoking nutmeg and black pepper, as well as cocoa powder. A balsamic sensation gives infinite elegance to the wine. It surprises in the mouth with its freshness, persistence and length. The tannic texture is dense, as is appropriate for Sangiovese from the most suitable soils. It closes with hints of noble tobacco and leather. The finish is long and harmonious.

Awards

Wine Spectator: 93 Points
Wine Advocate: 94 Points