FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano Riserva 2017



Formati

0.75 – Magnum – Double Magnum

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Chianti Classico Riserva DOCG

At the heart of the Chianti Classico region, in a natural, south-westerly facing amphitheatre with the perfect pedoclimatic conditions to ensure unique, high-quality wine, this Chianti Classico Riserva was born. In the commune of Gaiole in Chianti, in the 500 m high vineyards of the Perano Estate, the Sangiovese variety is found in one of its most elegant, character-rich forms. Made from grapes carefully picked by hand, the wine was aged in oak barrels for 24 months.

Climatic trend

In 2017, winter was rather harsh at the Tenuta Perano estate, with the temperature falling below zero on a number of days, rainfall, particularly towards the end of February and beginning of March, and snowfall too. The arrival of spring saw an increase in temperatures and early sprouting as a result. In late spring, a brief surge of cold weather brought about some sporadic rainfall, resulting in the seasonal trend rebalancing and enabling the vines to cope with the subsequent summer heat wave. The vineyards responded wonderfully to these conditions, especially given that temperatures fell back to normal between the end of August and September. When it came time to harvest the grapes, they were perfectly healthy, ripe and rich in body and colour.

Technical notes

Wine Variety: Sangiovese and Merlot
Alcohol content: 14%
Maturation: 24 months in oak barrels

Vinification and ageing

The story of this wine begins, first and foremost, in the vineyard, where the altitude, exposure and slope contribute to the elegance and expressiveness of the grapes. Once picked by hand and meticulously selected, these were fermented in stainless steel tanks at a controlled temperature. The frequent breaking of the cap ensured perfect polyphenolic extraction, resulting in a colour and structure typical of a Chianti Classico Riserva wine. The extended period spent ageing in wooden containers contributed to the structural intensity of this wine, further improved by the subsequent period spent in the bottle. After this, Tenuta Perano Riserva 2017 was ready for release.

Tasting notes

Tenuta Perano Riserva 2017 has a beautifully bright and intense ruby-red colour. The nose is very fresh, with fruity notes of currants, blueberries and fresh plum. Then, spicy and toasted notes honed and developed while ageing take centre stage. Hints of clove, Jamaican pepper, leather and tobacco leaves appear. As with previous incarnations, the 2017 vintage is incredibly fresh with a balsamic quality. The tannic texture is rather dense, with bold yet smooth tannins. The finish is long and harmonious. The taste and smell correspond in a pronounced way.