FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano Riserva 2018



Formati

0,75 – 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

Winter 2018 was a harsh season with frost, snow and much rain. The spring thaw and rising temperatures allowed the vines to sprout as usual. The mild temperatures and some spring rain caused the foliage to form quickly with a nice extended surface. The vines bloomed from 2 to 6 June, with sunny days and temperatures that fostered a good fruit setting. Subsequently the veraison took place around 10 August thanks to optimal conditions of heat during the day mitigated by good night ventilation. In any event, the splendid vintage can be attributed to the hot summer, which saw rain in July and at the beginning of August. The harvest began on 10 September, with grapes of exceptional health and quality. 2018 should be considered an extraordinary vintage for its intense aromas and rich tannins, made soft and velvety by the two summer rains and a sun-kissed September and October.

Technical notes

Wine Variety: Sangiovese and Merlot
Alcohol content: 14.5%
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 2018 was ready for release.

Tasting notes

Tenuta Perano Riserva 2018 has a beautifully bright and intense ruby-red colour. The bouquet is complex with fruity notes and lightly spiced aromas at the end. The fruity notes include sour cherry, blueberry, raspberry and goji berry. Floral hints include sweet violet and rose hip. Tenuta Perano Riserva 2018 also boasts wonderful spiced notes, including liquorice and clove, accompanied by roasted aromas that developed when ageing. On the palate, it has a lovely acid-alcohol balance and noticeable yet velvety-smooth tannins.