FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano Riserva 2019



Formati

0.75 – Magnum

FRESCOBALDI
TOSCANA

Tenuta Perano Riserva 2019

Chianti Classico Riserva DOCG

In the heart of the Chianti Classico region, in a natural amphitheatre facing south-west with exceptional pedoclimatic conditions for unique and high-quality results, this Chianti Classico Riserva is born. We are in Gaiole in Chianti, in the vineyards of the Tenuta Perano, located 500 m above sea level, where the Sangiovese is particularly elegant and brimming with personality. Made from carefully hand-selected grapes, it is aged in oak barrels for 24 months.

Climatic trend

Winter 2019 was characterised by cold weather with abundant precipitation, including snow. The spring thaw and the increasing temperatures allowed the vines to bud in the typical period for the Chianti area and this altitude, 500-600 metres above sea level. The mild spring temperatures helped the foliage develop well, forming a complete and extensive wall of leaves. The vines bloomed from 7 to 10 June, when the sunshine, mild temperatures and good air flow ensured a perfect fruit set. Subsequently, the typical veraison took place at the beginning of August thanks to the optimal heat conditions during the day and the cool night breeze from the woods surrounding the vineyards of the Tenuta Perano. The hot-but-not-excessively-hot summer saw rain in mid-August, which cemented 2019's status as an exceptionally beautiful year. The 2019 vintage is particularly extraordinary thanks to its intense aromas and rich tannins, which the summer rain made soft and velvety.

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 in the vineyard, where the altitude, the exposure and the incline all contributed to the elegance and expressiveness of the grapes. Having been carefully selected and harvested by hand, they were fermented in stainless steel tanks at a controlled temperature. The "cap" that formed on the surface was broken frequently to ensure perfect polyphenolic extraction, creating the typical colour and structure of a Chianti Classico Riserva. The lengthy period spent ageing in wood certainly contributed to the structural intensity of this wine, finished with a further a period in the bottle. At the end of this period, the 2019 Tenuta Perano Riserva was ready to make a splash.

Tasting notes

The 2019 Tenuta Perano Chianti Classico Riserva is an intense shade of ruby red. The bold and complex bouquet combines floral notes of sweet violet with aromas of red berries. The tertiary scents are reminiscent of leather, tobacco and delicate peppery notes. On the palate, it is fresh, dry, savoury and brimming with tannins. The flavours and aromas create a remarkable sensory experience, with notes of red berries that reappear and enhance the sensation of freshness.