FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano Riserva 2020



Formati

0,75 – Magnum

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Chianti Classico Riserva DOCG

In the heart of Chianti Classico, in a natural amphitheater facing southwest with exceptional pedoclimatic conditions for uniqueness and quality, comes this Chianti Classico Riserva. We are in Gaiole in Chianti, on the vineyards at an altitude of 500 m of Tenuta Perano, where Sangiovese finds one of its most elegant and rich expressions of personality. The result of careful manual selection in the vineyard, it is then aged in oak barrels for 24 months.

Climatic trend

The first months of the year presented little rainfall and were mild. In March, on the other hand, the rainfall was quite significant accompanied by temperatures in the normal range, except for the last period when there was a sharp drop in the latter. Spring continued with sunny days and temperatures even slightly above average. The second part of May saw the beginning of flowering, which took an optimal course. June again brought above-average rainfall, which then turned into a wonderful summer with high temperatures. The absence of rainfall during the harvest period made it possible to bring healthy and perfectly ripe grapes to the winery.

Technical notes

Wine Variety: Sangiovese and Merlot
Alcohol content: 14.5%
Maturation: 24 months in oak barrel

Vinification and ageing

The story of this wine begins first of all in the vineyard, where the altitude, exposure and slope contribute to the elegance and expressiveness of the grapes. These, once harvested by hand and scrupulously selected, are fermented in temperature-controlled stainless steel tanks. Frequent breaking of the cap allows a perfect polyphenolic extraction capable of determining the color and structure typical of a Chianti Classico Riserva. The prolonged period of maturation in wood certainly contributes to the structural intensity of this wine, further refined then by a period in bottle. At the end of this period Tenuta Perano Riserva 2020 turns out to be ready to make its entrance on the scene.

Tasting notes

Tenuta Perano's Chianti Classico Riserva 2020 has an intense and brilliant ruby red color. The olfactory tasting is very satisfying, complex and rich is a cornerstone of the terroir: floral notes of violet violet are particularly sharp followed by more floral of damask rose, then fruitiness with blackberry and blueberry in the forefront, flanked gradually by other hints of red and black fruits. Mineral, spicy with clear hints of cardamom and rhubarb root, then more leather and tobacco. Austere and at the same time affable. The palate is dry, savory, with a firm and precise tannic texture, generous body that partly mitigates its characteristic freshness. Both the taste-olfactory response and the long PAI are remarkable.