FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano Riserva 2021



Formati

0,75 – Magnum

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Chianti Classico Riserva DOCG

This Chianti Classico Riserva is produced in the heart of the Chianti Classico region, in a natural amphitheater facing southwest with exceptional pedoclimatic conditions for both uniqueness and quality. 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

The winter of 2021 saw weather that was not too severe, but there was some frost and rainfall. The spring thaw and the increase in temperatures allowed the vines to sprout in mid-April with Sangiovese, thus starting their vegetative cycle. The mild spring temperatures helped the foliage develop well, forming a complete and extensive wall of leaves. The vines flowered in early June, when the sunshine and mild temperatures ensured a good fruit set. Following this, veraison took place a few days earlier in early August thanks to optimal conditions of heat during the day, though mitigated by good ventilation at night. Much of the credit for the extraordinary year must in any case be attributed to the summer, which was not only particularly hot but was also characterized by two light rainfalls at the end of August. The harvest that began in mid-September was blessed with sunny days and normal temperatures that characterised the 2021 vintage, giving it an extraordinary intensity of aromas and richness of tannins that the two summer rains made soft and velvety.

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 in the vineyard, where the altitude, the exposure and the incline all contribute to the elegance and expressiveness of the grapes. After 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 long maturation period in wood contributes significantly to the wine's structural depth, which is further refined by ageing in the bottle. At the end of this period, the 2021 Tenuta Perano Riserva was ready to make a stunning entrance.

Tasting notes

The Tenuta Perano Chianti Classico Riserva 2021 has a bright and intense shade of ruby red. The bouquet is complex and highly representative of its terroir. The initial aroma is floral, with typical notes of violet and dog rose, followed by an elegant red fruit scent reminiscent of sour cherry. Spicy, with hints of liquorice root and clove. The tertiary scent brings to mind tobacco leaf and roasted flavours. On the palate, the wine reveals a savoury character, with a wonderful tannic structure and freshness. The taste and scent are always remarkably well-matched.