

**FRESCOBALDI**
TOSCANA

Tenuta Perano Tenuta Perano Riserva 2022



Formati
0.75 – Magnum

Tenuta Perano Riserva 2022

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

The winter of 2022 was harsh and saw plenty of rainfall. In spring, the rising temperatures allowed the vines to bud regularly. The mild conditions and a few well-timed showers helped the foliage to develop well, forming a complete and extensive wall of leaves. The vines bloomed from 5 to 7 June, when the sunshine and warmth ensured a good fruit set. Veraison took place a few days early at the start of August thanks to the optimal heat conditions during the day, mitigated by good ventilation at night. However, much of the credit for the extraordinary year must be given to the hot summer, with two rainfalls in mid-August. This harvest, which began on 18 September with the Sangiovese, is particularly remarkable thanks to its intense aromas and rich tannins, which 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. 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, Tenuta Perano Riserva 2022 was ready to make its grand entrance.

Tasting notes

Tenuta Perano Riserva 2022 is a stunning, intense and vibrant shade of ruby red. The bouquet opens with fruity notes of blackcurrant, blueberry and sour cherry, and continues with the typical floral hints of sweet violet. After a few moments, the spicy notes come to the fore, with hints of cloves and pepper. The finish reveals tertiary notes reminiscent of leather and tobacco leaves. 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.