FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano 2015



Formati

Bottle and Magnum

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Chianti Classico DOCG

Chianti Classico Tenuta Perano is born on the hills of Gaiole in Chianti from vineyards 500 meters above sea level. The south, southwestern exposure and the amphitheatre-shaped layout magnifies the exposure to the sun and concentrates the heat from it. The combination of elevation, exposure, and the shape and slope of the vineyards offers and extraordinarily unique quality setting that results in brilliant purple wines possessed of intensely fruity aromas and a great tannic structure rife with elegance.

Climatic trend

Winter of 2015 was harsh and rainy with intense frost events and plenty of snow. The spring thawing brought a rise in temperatures that allowed the vines to germinate early. Overall, spring temperatures were mild, encouraging the leaves' growth, resulting in full and extensive foliage development. The grapevines flowered in early June (3-5) when the sun and temperatures supported an excellent fruit set stage. The veraison, which also took place a few days earlier than usual, began at the beginning of August thanks to the excellent temperature conditions: hot during the day, and mild and breezy at night. Much of the merit for this extraordinary vintage is to be attributed to the particularly hot summer, which featured only two minor rainfalls in the middle of August. The harvest, which began on September 21 for Sangiovese, was impressive for the intensity of aromas and rich tannins made soft and velvety by the previous month's showers.

Technical notes

Origin: Tenuta Perano, Gaiole in Chianti
Exposure: South, Southwes
Soil typology: Alberese of Chianti rich in stone.
Plant density: 5500 plants/ha
Breeding: cordon trained and spur-pruned
Vineyard age: Planted in 1999
Wine Variety: Sangiovese and complementary varieties
Alcohol content: 13,5%
Maturation: Barrique and steel - Barrique and steel - 24 months - 24 months

Tasting notes

Tenuta Perano 2015 is a brilliant purple wine with a floral nose enhanced by fruity notes of wild blackberry, raspberry and cherry, which lead into balsamic highlights of eucalyptus and thyme accompanied by mineral touches of graphite and spicy pink pepper. The tannic structure is typical of Chianti Classico, it caresses the palate leaving it clean and fresh. The intense and persistent finishes leaves a pleasant walnut nuance.

Wine pairing: Ideal with meat ragù and all red meats. The wine is especially well-suited with aged cheeses.

Awards

Decanter: Sivler Medal
JamesSuckling.Com: 93 Points
Mundus Vini: Golden Award
Falstaff: 93 Points