FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano 2016

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

The 2016 winter season at the Perano Estate was marked by abundant precipitation, including some snow and rather low temperatures. The harsh winter gave way to a reasonably mild spring. The warm spring days awoke the vegetation from its winter slumber, leading to regular sprouting and encouraging the development of magnificent foliage. By the first week of June, flowering had already occurred. The hot, sunny, breezy summer days created the best possible opportunity for photosynthesis. The veraison saw the Tenuta Perano bunches change colour in the month of August, a period during which two beneficial rains occurred, allowing the grapes to achieve perfect ripeness and succulence. 2016 bestowed a series of extraordinary wines, both in the intensity of their aromas and their structural richness.

Vinification and ageing

Once harvested by hand, the grapes were vinified in stainless steel vats at a controlled temperature. Maceration on the skins with frequent pumping over allowed for perfect extraction of the polyphenolic substances, providing just the right colour intensity and typical structure. The wine was then partially aged in wooden containers, delicately enriching the bouquet with tertiary aromas. After an additional ageing period in the bottle, Tenuta Perano 2016 was ready to make its debut.

Tasting notes

Tenuta Perano 2016 stands out for its bright purple colour. Its bouquet alternates between floral aromas and notes of wild berries and cherry. Balsamic nuances and a subtle spiciness follow. The freshness and tannic texture add an element of surprise, elegantly caressing and slowly filling the palate. The intense and persistent finish leaves the palate clean and fresh.

Awards

James Suckling: 93 Points
Wine Spectator: 92 Points
Falstaff: 95 Points
Wine Enthusiast: 92 Points