

Tenuta Perano Tenuta Perano 2018

Climatic trend

Winter 2018 was a harsh season with frost, snow and significant rainfall. The spring thaw and rising temperatures allowed the vines to sprout as usual. The mild temperatures and some spring rain caused the foliage to form quickly with a nice extended surface. The vines bloomed during the first week of June, with sunny days and temperatures that fostered a good fruit setting. Veraison took place around 10 August thanks to optimal conditions of heat during the day mitigated by good night ventilation. The splendid vintage is attributed to the hot summer, marked by rain storms in July and in early August. The harvest began on 10 September, with grapes of exceptional health and quality. The 2018 vintage can be considered extraordinary due to the intensity of aromas and richness of tannins, which the two summer rains and a sunny early autumn made soft and velvety.

Territory characteristics

Wine Variety

Sangiovese and complementary varieties

Alcoholic Grade

14%

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24 months in barriques and steel tanks

Vinification

Once harvested by hand, the grapes were vinified in stainless steel vats at a controlled temperature. Maceration on the skins with carefully monitored pump-overs allowed for perfect phenolic extraction, resulting in the appropriate colour intensity and structure typical of this wine. The wine was then partially aged in wooden containers, delicately enriching the bouquet with tertiary aromas. After a subsequent bottle-ageing period, Tenuta Perano 2017 was ready for release.

Technical notes



Available formats

Bottle 0,75l - and Magnum

Organoleptic Notes

Tenuta Perano 2018 has a beautiful, bright ruby-red colour, simultaneously elegant and rich in depth. The guiding aromas are quite fruity, with a distinctive sour cherry fragrance. Red and black berries are accompanied by floral notes such as sweet violet and a subtle, delicate spice. Finally, the profound elegance is highlighted by a splendid freshness. In this exceptionally balanced vintage, we are not surprised by the equilibrium of the acid-alcohol ratio on the palate. Harmonic, dry, pleasant and with good tannins that improve over time, the wine finishes like velvet.