FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano 2020



Formati

0.75 – Magnum

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Chianti Classico DOCG

Chianti Classico Tenuta Perano is produced in the hills of Gaiole in Chianti, from vineyards located at 500 metres above sea level. The south/south-west exposure and, above all, the amphitheatre shape of the vineyards favours the sun and concentrates the heat. The combination of altitude, exposure, configuration and slope of the vineyards, represent an extraordinary uniqueness in terms of quality, giving the wines a bright purple colour, intense fruity aromas and great tannic structure, permeated with an elegant vibration.

Climatic trend

The first months of the year presented little rainfall and were mild. In March, however, the rainfall was quite significant accompanied by normal temperatures, with the exception of the last period in which there was a sharp decline in temperatures. Spring continued with sunny days and temperatures, even slightly above average. In the second part of May we began to witness the flowering which had an optimal course. June again reported above average rainfall which then turned into a wonderful summer with high temperatures. The absence of rain during the harvesting period made it possible to bring healthy and perfectly ripe grapes to the cellar.

Technical notes

Wine Variety: Sangiovese and complementary varieties
Alcohol content: 13.5%
Maturation: 12 months in barrique and stainless steel

Vinification and ageing

Once harvested by hand, the grapes were vinified in stainless steel tanks at a controlled temperature. The maceration on the skins with controlled and careful pumping over, has allowed a perfect extraction of the polyphenolic substances, able to give the right colour intensity and the typical structure. The wine was then aged separately in wood, delicately enriching the olfactory component with tertiary scents. Only after a further period in the bottle was Tenuta Perano ready to enter the scene.

Tasting notes

Tenuta Perano Chianti Classico 2020 has a wonderful clear red colour. On the nose it has floral notes of violets combined with hints of red fruits, such as raspberry and cherry, not least the hints of wild berries such as blackberry. Also interesting is the spiciness, reminiscent of cloves and some peppery notes. On the palate, the freshness combined with the minerality is simply stunning. Harmonious, dry and savoury. The tannin is notable.