

Tenuta Perano Tenuta Perano 2021



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Chianti Classico DOCG

The Chianti Classico Tenuta Perano was created on the hills of Gaiole in Chianti, from vineyards perched at a height of 500 meters above sea level. The south-south-west exposure and above all the amphitheatre layout of the vineyards favour sunlight and concentrate 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 winter of 2021 saw weather that was not too severe, but there was some frost and rainfall. The spring thaw and the increase in temperatures allowed the vines to sprout in mid-April with Sangiovese, thus starting their vegetative cycle. The mild spring temperatures helped the foliage develop well, forming a complete and extensive wall of leaves. The vines flowered in early June, when the sunshine and mild temperatures ensured a good fruit set. Following this, veraison took place a few days earlier in early August thanks to optimal conditions of heat during the day, though mitigated by good ventilation at night. Much of the credit for the extraordinary year must in any case be attributed to the summer, which was not only particularly hot but was also characterized by two light rainfalls at the end of August. The harvest that began in mid-September was blessed with sunny days and normal temperatures that characterised the 2021 vintage, giving it an extraordinary intensity of aromas and richness of tannins that the two summer rains made soft and velvety.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13.5%

Maturation: 12 months in barrique and 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, which gave the right colour intensity and 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 2021 is a splendid limpid shade of ruby red . On the nose it begins with fruity notes of berries and other red fruits such as cherries and plums. The floral aspects are very evident and as always dominated by strong hints of violet and wild rose. This gives way to the spicy aroma of Perano Chianti Classico with cloves and cardamom, and ends on a fresh, balsamic note. On the palate it is mineral and rightly tannic, with a silky tannic texture, while the final taste is fresh and mineral. It has a beautiful olfactory taste response and a long, intense aromatic persistence.