FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano 2022



Formati

0,75 – Magnum

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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, layout and slope of the vineyards result in a unique and exceptional quality, giving the wines a brilliant purplish colour, intense fruity aromas and great tannic structure, imbued with an elegant vibrancy.

Climatic trend

The winter of 2022 was harsh and had plenty of rainfall, with some morning frosts. The spring thaw and rising temperature allowed the vines to bud regularly. The mild spring temperatures and a few well-timed showers caused the leaf surface to develop well, forming a complete and extensive wall of leaves. The vines bloomed from 5 to 7 June, when the sunshine and warmth 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. However, much of the credit for the extraordinary year must be given to the hot summer, with two rainfalls in mid-August. The harvest, which began on 18 September with the Sangiovese, is to be considered extraordinary for its 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: 14%
Maturation: 12 months in barrique and stainless steel

Vinification and ageing

After being 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, 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 make an entrance.

Tasting notes

Tenuta Perano Chianti Classico 2022 has a beautiful clear ruby red colour. The bouquet is pleasantly fruity with notes reminiscent of berries, raspberry, blackberry, blueberry plus a delicate hint of sour cherry. The elegant floral notes reveal themselves after some time accompanied by a spiciness with hints that recall cloves and black pepper. The tannic structure is both dense and velvety, with a beautiful harmony between aroma and flavour. An extremely balanced and delicate wine with a remarkably wonderful freshness and flavour.