FRESCOBALDI
TOSCANA

Tenuta Perano
Tenuta Perano 2023



Formati

0.75 – Magnum

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Chianti Classico DOCG

The Chianti Classico Tenuta Perano is produced on 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

Winter 2023 was characterised by cold weather with abundant precipitation, but no snow. The spring thaw, the abundant rainfall which contributed to replenishing the groundwater to cope with the summer heat, together with the increasing temperatures, allowed the vines to bud in the typical period for the Chianti area and this altitude, 500-600 metres above sea level. The mild spring temperatures helped the foliage develop well, forming a complete and extensive wall of leaves. Mild temperatures and ventilation favoured perfect fruit set. Following this, the typical veraison took place at the start of August thanks to the excellent warm conditions during the day, though mitigated by good ventilation at night. The hot, but not excessively hot summer saw rain in late August, which resulted in an exceptional vintage. The climate trend of 2023 helped give the wines intense aromas and rich, soft, and velvety tannins.

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

The 2023 is a beautiful, Vibrant ruby-red colour. On the nose, it is fruity, with particular notes of sour cherry, as well as red and black berries more generally, accompanied by splendid floral aromas typical of the flagship variety. It concludes on the nose with elegant spicy notes of black pepper and clove. On the palate, it is smooth and fresh, with noticeable tannins that refine with time. It offers a fine balance between taste and aroma.