



FRESCOBALDI
TOSCANA



TENUTA PERANO 2017

Chianti Classico DOCC

Chianti Classico Tenuta Perano is born on the hills of Gaiole in Chianti from vineyards 500 meters above sea level. The south, southwestern exposure and the amphitheatre-shaped layout magnifies the exposure to the sun and concentrates the heat from it. The combination of elevation, exposure, and the shape and slope of the vineyards offers an extraordinarily unique quality setting that results in brilliant purple wines possessed of intensely fruity aromas and a great tannic structure rife with elegance.

VINTAGE REPORT :

In 2017, the Tenuta Perano estate experienced a rather harsh winter, with the temperature falling below zero on a number of days, and both rain and snow, particularly towards the end of February and beginning of March.

The arrival of spring saw an increase in temperatures and early sprouting as a result. In late spring, a brief surge of cold weather brought about some sporadic rainfall, resulting in the seasonal trend rebalancing and enabling the vines to cope with the subsequent summer heat wave. The vineyards responded wonderfully to these conditions, especially given that temperatures fell back to normal between the end of August and September. When it came time to harvest the grapes, they were perfectly healthy, ripe and rich in body and colour.

VINIFICATION AND AGEING:

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 INFORMATION:

Variety: Sangiovese and complementary varieties

Maturation method: barriques and steel tanks

Length of maturation: 24 months

Alcohol by volume: 13,5%

TASTING NOTES:

Tenuta Perano 2017 has a bright, intense ruby-red colour with tinges of purple. The bouquet is incredibly elegant and fruity. The attack begins with flavours of red and black berries, followed by floral notes, hints of spices and, finally, aromatic herbs. It is an intense and full-bodied wine, fresh and flavourful. The richly tannic finish is very persistent, clean and fresh.

FORMATS:

Bottle 0,75l - and Magnum