


FRESCOBALDI
TOSCANA

Tenuta Perano Tenuta Perano 2019



Formati
0.75 – Magnum

Tenuta Perano 2019

Chianti Classico DOCG

Made from grapes grown 500 metres above sea level, the Tenuta Perano Chianti Classico was born in the hills of Gaiole in the Chianti region. The southern/south-western exposure and, in particular, the amphitheatre-like shape of the vineyards expose them to the sun and concentrate the heat. The elevation, exposure, configuration and slope of the vineyards are extraordinarily unique in terms of quality and give the wines their radiant purple colour, intense fruity aromas and that wonderful, elegantly vibrant tannic structure.

Climatic trend

In 2019, the winter was cold with plenty of rainfall and even snow. Due to the thawing in spring and rising temperatures, the vines sprouted at a time typical for the Chianti region at these altitudes (500-600 metres above sea level). Thanks to the mild spring temperatures, the foliage grew well, resulting in very widespread and abundant vegetation. The vines bloomed between 7 to 10 June, with sunny days, mild temperatures and air flow that helped the fruit to set perfectly. The subsequent veraison was also normal and occurred at the beginning of August due to the ideal warm conditions during the day offset by cool breezes overnight from the woods surrounding the Tenuta Perano estate's vineyards. The summer, which was very warm but not excessively so, saw rainfall in mid-August, which was a determining factor in 2019 being such an exceptional vintage. The 2019 vintage can be considered extraordinary due to its intense aromas and rich tannins made soft and velvety by the summer rains.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13.5%

Maturation: 12 months in barriques and steel tanks

Vinification and ageing

Once harvested by hand, the grapes were vinified in stainless steel tanks at a controlled temperature. Maceration on the skins with carefully monitored pump-overs allowed for perfect phenolic extraction, resulting in the right colour intensity and typical structure. The wine was then partially aged in wooden containers, delicately enriching the bouquet with tertiary aromas. After a subsequent bottle-ageing period, the Tenuta Perano wine was ready for release.

Tasting notes

Tenuta Perano 2019 has a beautifully bright and radiant ruby-red colour. The 2019 vintage is the result of a truly wonderful season. The richness and aromatic intensity are astonishing, and fruity notes are the first to emerge in an incredible way. Sour cherry is the first descriptor we encounter, followed by notes of berries and ripe red fruit. Hints of flowers, including rosehip and violet, then emerge together with a wonderful spicy flavour. Notes of black pepper and liquorice emerge at the end. The sumptuous elegance of Tenuta Perano Chianti Classico is accentuated by its exquisite freshness. This beautifully balanced and delicate wine is full of flavour and has enveloping tannins.



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013