

Tenuta Perano, Frescobaldi, Chianti Classico Riserva 2016



A superb expression of Chianti, this is savoury and rich with hints of liquorice through to a long and robust finish.

Producer Note

Tenuta Perano is an immaculate estate located in Gaiole, in the heart of the Chianti Classico region and is the latest addition to the collection of estates owned by the Frescobaldi family. It covers 250 hectares, of which 52 are planted with vines. The vineyard is planted on steep slopes and is situated on a natural amphitheatre profile, which captures and amplifies the sunlight onto the vines. This unique setting combines elevation, exposure and a natural topography to produce wines with intensely fruit driven aromas and a great tannic structure, which are enveloped in elegance. Gambero Rosso awarded Frescobaldi with the prestigious 'Tre Bicchieri Winery of the Year Award 2020', in recognition of its uncompromising commitment to quality and innovation.

Vintage

The 2016 winter was characterised by high rainfall combined with intense frosts and snow. Budding took place in the second half of April. Mild spring temperatures favoured the vine's development and flowering took place during the first week of June. The hot, sunny, breezy summer days created the best possible opportunity for photosynthesis. Véraison took place in August, a period during which two beneficial rains occurred, allowing the grapes to achieve perfect ripeness and succulence. 2016 produced wines with intense aromas and good structure.

Vineyard

The grapes are grown on the steep hillsides of Gaiole with a gradient of 15 to 20 degrees, up to 500 metres above sea level. The vines are planted with a southern exposure, in an amphitheatre shaped vineyard which helps to maximise the exposure to the sun and concentrates the heat onto the vines. The topography and altitude help to keep the vines ventilated with the Tramontana wind which blows from the north during the night, and daytime breezes approaching from the south. The climate provides warm, dry summers with marked temperature differences in September, which helps to extend the ripening period and concentrate the fruit flavours, while retaining balancing acidity. The soil is notable for its rich stone content and is free draining.

Winemaking

The grapes were harvested at optimum maturity and were vinified maintaining the maximum. The hand-harvested grapes were picked at optimum maturity and carefully selected. Fermentation took place in temperature controlled stainless steel vats with frequent 'pigeage' or cap punch-downs allow for the desired levels of polyphenolic extraction, determining typicity in the colour and structure of this Chianti Classico Riserva. Prolonged maturation for 24 months in 20 to 80 hectolitre casks contributed to the structural intensity of this wine. Further bottle ageing took place, prior to release.

Tasting Note

A complex expression of the Sangiovese grape, delivering floral aromatics dominated by violet and rosehip underpinned by blackcurrant and blueberry fruit. Spicy highlights of black pepper, nutmeg and cocoa powder give way to an elegant balsamic sensation. Fresh and rich on the palate, with dense tannins and hints of fine tobacco and leather, this is long and harmonious.



Winemaker:	Nicolo d'Afflitto
Region:	Tuscany
Sub region:	Chianti Classico Riserva
Country:	Italy
Alcohol:	14.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5219316A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork

Grape

Sangiovese 95%, Merlot 5%