

Tenuta Perano Riserva 2020

Chianti Classico Riserva DOCG

In the heart of Chianti Classico, in a natural amphitheater facing southwest with exceptional pedoclimatic conditions for uniqueness and quality, comes this Chianti Classico Riserva. We are in Gaiole in Chianti, on the vineyards at an altitude of 500 m of Tenuta Perano, where Sangiovese finds one of its most elegant and rich expressions of personality. The result of careful manual selection in the vineyard, it is then aged in oak barrels for 24 months.

Climatic trend

The first months of the year presented little rainfall and were mild. In March, on the other hand, the rainfall was quite significant accompanied by temperatures in the normal range, except for the last period when there was a sharp drop in the latter. Spring continued with sunny days and temperatures even slightly above average. The second part of May saw the beginning of flowering, which took an optimal course. June again brought above-average rainfall, which then turned into a wonderful summer with high temperatures. The absence of rainfall during the harvest period made it possible to bring healthy and perfectly ripe grapes to the winery.

Technical notes

Wine Variety: Sangiovese and Merlot

Alcohol content: 14.5%

Maturation: 24 months in oak barrel

Vinification and ageing

The story of this wine begins first of all in the vineyard, where the altitude, exposure and slope contribute to the elegance and expressiveness of the grapes. These, once harvested by hand and scrupulously selected, are fermented in temperature-controlled stainless steel tanks. Frequent breaking of the cap allows a perfect polyphenolic extraction capable of determining the color and structure typical of a Chianti Classico Riserva. The prolonged period of maturation in wood certainly contributes to the structural intensity of this wine, further refined then by a period in bottle. At the end of this period Tenuta Perano Riserva 2020 turns out to be ready to make its entrance on the scene.