

Tenuta Perano Chianti Classico DOCG



Origin

Country	Italy
Wine Region	Tuscany, Chianti Classico DOCG
Winery	Frescobaldi

Technical Data

Grape Varieties	Sangiovese and complementary varieties
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Once 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, has allowed a perfect extraction of the polyphenolic substances, able to give the right colour intensity and the typical structure. The wine was then aged separately in wood, delicately enriching the olfactory component with tertiary scents.

Ageing

12 months in barrique and stainless steel. Only after a further period in the bottle is Tenuta Perano ready to enter the scene.

Description

In Brief

In the commune of Gaiole in Chianti, in the 500 m high vineyards of the Perano Estate, the Sangiovese variety is found in one of its most elegant, character-rich forms.

Tasting notes

A wonderful clear red colour. On the nose it has floral notes of violets combined with hints of red fruits, such as raspberry and cherry, not least the hints of wild berries such as blackberry. Also interesting is the spiciness, reminiscent of cloves and some peppery notes. On the palate, the freshness combined with the minerality is simply stunning. Harmonious, dry and savoury. The tannins are notable yet elegant and can be felt in the wine's long finish.

Food Pairing

Perfect with meaty Italian dishes featuring tomato sauce, such as pasta with meatballs, pizza, lasagna, chicken parmesan and bruschetta.

Notes

