

Tenuta Perano Riserva Chianti Classico DOCG



Origin

Country	Italy
Wine Region	Tuscany, Chianti Classico DOCG
Winery	Frescobaldi

Technical Data

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

Vinification

Once picked by hand and meticulously selected, these were fermented in stainless steel tanks at a controlled temperature. The frequent breaking of the cap ensured perfect polyphenolic extraction, resulting in a colour and structure typical of a Chianti Classico Riserva wine.

Ageing

24 months in oak barrels followed by several months in the bottle.

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 beautifully bright and intense ruby-red colour. The bouquet is complex with fruity notes and lightly spiced aromas at the end. The fruity notes include sour cherry, blueberry, raspberry and goji berry. Floral hints include sweet violet and rose hip. There are also wonderful spicy notes, including liquorice and clove, accompanied by roasted aromas that developed when ageing. On the palate, it has a lovely acid-alcohol balance and noticeable yet velvety-smooth tannins.

Food Pairing

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

Notes

