



Fratelli Perata 2012 Sangiovese, Estate and 2012 Sangiovese Wine Club Special Selection, Estate

Back in 2009 we finally admitted we needed to plant more Sangiovese. So we ordered new, baby Sangiovese vines with special rootstock that could handle our poor soil and no water. We planted these in January of 2010 and then trained and cared for them to make sure they were healthy. 2012 was their first year of production, so we had a significant increase in production. We decided that with the extra wine we could make a special bottling, reserved only for our wine club. We selected the very best barrels and set them aside to be bottled separately. The remainder we split between the Bambino Grande (a Super Tuscan blend) and our “regular” Sangiovese. Both the regular and special selection Sangiovese are big and rich, with excellent fruit. Both will age a very long time but if you have both, we would suggest drinking the regular first and aging the special selection. Enjoy with Tuscan Bean Dip.

Harvested:	September 25 th thru October 21 st , 2012
Brix:	24.6
pH:	3.38
Fermented:	12 days in 1.5 ton fermenters
Pressed:	Into neutral oak
Alcohol:	13.8%
Bottled:	January 8 th , 2016
Production:	85 cases of Wine Club Special Selection, 158 cases of regular
Aging:	Drink now or age forever ... okay, well maybe just until 2027.