



Fratelli Perata Winery

Fratelli Perata 2015 Charbono, Estate

This black skinned, plump grape is always patient in the vineyard. Even after a dry winter and a hot summer, the Charbono vines still only slowly accumulated sugar. While all the other varieties rushed us to pick them, the Charbono was patient and even after a little extra hang time didn't taste at all overripe. This vintage has the rich fruit we expect from a hot, dry year -- look for lots of dark fruits like plums. It also has the lower acidity common for the year and this variety. Both these qualities make this great for drinking rather young, however, we find this variety demands a little patience from you, so give it a year if you can. If you can't stand waiting, make sure to let it breathe a couple hours and pair it with Asiago Pesto Prosciutto Bread.

Harvested: September 30th and October 10th, 2015

Brix: 23.4

pH: 3.85

Fermented: 11 days in 1.5 ton open top fermenter

Pressed: Into 40% new French oak barrels and 60% old French oak barrels

Alcohol: 13.3%

Bottled: March 1st, 2018

Production: 110 cases

Aging: This drought year vintage is big and bold, with low acidity. Good now with rich food, but best to wait another year if you can. Drink spring 2019 to 2025.