



Fratelli Perata Winery

2002 SANGIOVESE

Rumor has it that this is Carol's favorite wine. That's right, and for good reason: this Norwegian has fully embraced the Italian culture of fine wine, great food, family and friends. Sangiovese fits right in with this conversion: it is the most widely planted grape in Italy; it is starting to be produced properly in California; it is a fine wine when well-made; and pairs well with many Italian inclined foods.

Please let this wine bottle age. We are just as impatient as anyone could be waiting for the new Sangiovese, but it needs to sit for awhile. Until the heat of summer is over would be good, 5 to 10 years better. We opened the 1994 vintage when the last one sold out, and it was terrific. Don't be afraid to build a cellar.

Harvested: October 18, 2002, having hand-thinned the clusters after veraison
Brix: 24.25
Fermented: 13 days in open 1 ½ ton lots, punched down by hand 4 times/day
Pressed: to neutral American oak barrels, pressure of 1.5 bar
Alcohol: 13.5
TA: 6.9
Bottled: April 23, 2006
Production: 70 cases