



## *Fratelli Perata Winery*

### **Fratelli Perata 2005 Sangiovese, Estate**

It was not a difficult choice for us to plant Sangiovese here in Paso Robles. After all, it is the most planted variety in Italy which has a huge range of growing conditions. And this winery is, well, Italian, in heritage, philosophy, winemaking style and taste. The 2005 is our 14th vintage, made in the classic style of the best Italian Chianti because: 1) our vineyard site is a premier growing area for Sangiovese, enough daytime heat, enough cool at night; 2) we severely limit the crop in the vineyard, by pruning and then by cluster thinning, dropping 1/3 to 1/2 the crop; 3) we look for ripeness in the grape by the balance of acid and sugar, then harvest; 4) we barrel age in neutral oak, to avoid masking the delicate flavors of strawberry, violet, and cedar; 5) we don't fine or filter, which we think clarifies a wine at the cost of stripping away flavor. The result is a wine that will age and evolve. It can be drunk soon, but the nuances are lost. The 2005 is full of fruit, has the bright acidity of Italian wines and will bring you on a short trip to Italy as you close your eyes and sip. Drink now with strawberries or let it age for up to 10 years.

Harvest	October 14 thru November 3, 2005
Brix	23
pH	3.1
Fermented	12 days, in open top 1 ½ ton fermenters, punched down by hand 4 times per day
Press	to neutral barrels, so as not to interfere with delicate fruit notes
Alcohol	13.8%
Bottled	March 7, 2009 as 100% Sangiovese
Production	160 cases