



## *Fratelli Perata Winery*

### **2008 Charbono**

This is the quintessential wine for pesto. Its origins are NW Italy/French border. A very old variety, it pairs perfectly with Northern Italian cuisine. Or just Italian cooking, or French food too. Hmm, still thinking of those Nutella crepes. Low alcohol with big flavor make it a companion wine for the table and keeping one's senses. This vintage is particularly drinkable now. Most likely a function of our vines being another year older. The higher acid 2007 vintage is also finally opening up and moving beyond kalamata olive pairing. The 2008 is exactly the wine for chicken pesto lasagna.

Harvested	October 10th and 15th
Brix	22.8
pH	3.69
Fermented	10 and 11 days in 1.5 ton open top fermenters
Pressed	Directly to older French and neutral barrels
Alcohol	12.8%
Bottled	9/24/10
Production	157 cases
Aging Suggestion	Wonderful now but will lay down at least another 6 years