



## *Fratelli Perata Winery*

### **Fratelli Perata Estate 2009 Sangiovese**

Sangiovese is arguably our best wine. It is very different from the Bordeaux varietals we produce in structure and flavors. Those who adore it proclaim that the tart acidity and lighter body make it far more subtle and delicious. For the Italians, this is a varietal that can be made as either an easy drinking table wine or a very complex, elegant wine. Our 2009 Sangiovese is made to the latter style. In the vineyard, we hand select which clusters to cull from the prolific vines, reducing the crop-load by one-half. This gives us more concentrated flavors to produce a more complex wine. We select the best barrels of Sangiovese and blend them to make this elegant, age-worthy wine fit to compare with the finest Sangiovese from Italy. This leans toward cherry over strawberry flavors with just a hint of tobacco. Please age this, as the 2009 vintage across the board deserves it. While young drink this with Lasagna from Leftovers.

Harvested: October 2nd and 10th, 2009  
Brix: 23.9  
pH: 3.21  
Fermented: 12 days on skins in 1.5 ton bins, punched down by hand three times per day  
Pressed: Into neutral barrels to preserve the delicate flavors and aromas  
Alcohol: 13.1%  
Bottled: September 13th, 2012  
Production: 89 cases  
Aging: A heavy, more tannic version of this varietal. Nicely balanced with acidity, this vintage is one that would benefit from some time in the cellar. Drink from 2016 to 2019.