



Fratelli Perata Winery

Fratelli Perata 2010 Charbono, Estate

We are happy to see this rare Italian variety being produced by more California wineries than ever before. It's just too good to hide away. Our Charbono starts in the field like all our wines: from vines we never water, tended by us for optimum color and flavor, hand-harvested. We put this wine in new French oak barrels for a smooth finish. Although drinking like a pinot noir-ish wine, Charbono delivers an Italian ambiance. Ours is 100% Charbono, not blended with heavier varieties to make it "California wine." This is always lower alcohol, with earth and sweet herb nuances and the finesse of French oak. It is somewhat wild right after bottling. It bottle ages nicely, without too much of a wait.

Harvested October 16 and 17, 2010

Brix 23.0

pH 3.55

Fermented 10 days in 1 ½ ton open top fermenters, punching down 4 times/day

Pressed to 6 new French Oak Barrels, 2 neutral barrels

Alcohol 12.6%

Bottled September 7, 2012

Production 185 cases

Aging We suggest you start with 3 bottles, drink a taste in the tasting room, drink your own 1st bottle during the Holidays, the next the following May and the final one in August. Then re-start again in November. Or buy 3 more and make it a 2 year rotation. It is fun to see the wine develop in the bottle. Over the course of 2 years, the transformation of Charbono is quite wonderful. Be aware, the more Chicken Cacciatore you eat, the more Charbono you will drink. Drink from December, 2012 to 2017.