



Fratelli Perata Winery

Fratelli Perata 2010 Sangiovese, Estate

This is a very difficult grape to make into a great wine. Not. Why don't we see more California Sangiovese, done well? The Sangiovese vine is very generous, wanting to produce high tonnage per acre. That's fine for wine in a straw covered bottle for picnics. For drinkable wine, however, and for fine aging wine with nuance, the vine must be managed. We prune to limit the vine to 2 tons per acre. Then, in the summer, when the berries on the clusters are beginning to show the change of color, Cathy cluster-thins the vines, removing specific clusters to leave only the best-positioned ones, with the strength of each vine in mind. Our net tonnage may be from 1 ton to 2.25 tons per acre. This ensures ripe fruit with full flavors, and that the vines are strong enough for a long hang time. Uninitiated grape growers tend to over crop this variety to 8-10 tons per acre. This results in disappointing wines that winemakers then try to blend with off-beat grape varieties. Anything fine about the Sangiovese profile gets lost. We are extremely proud of our 100% Sangiovese wines. They are full-flavored and imminently ageable. Open a jar of Nutella and think how well they match. It takes a big wine to pair with those nuts.

Harvested: October 13th to 21st, 2010

Brix: 23.8

pH: 3.31

Fermented: 12 days in 1.5 ton open-top bins

Pressed: to neutral barrels

Alcohol: 13.8 %

Bottled: August 28, 2013

Production: 152 cases

Aging: Carol insists on drinking these at 10 years old due to the wonderful floral component that comes forth with age. But, that said, this is excellent right now at release with the hazelnut torte and several entrées we've tasted it with. So good now with food, sip on its own in 3 years, exalt in it in 2020.