



Fratelli Perata Winery

Fratelli Perata Estate 2011 Charbono

Probably our most obscure variety, this wine is 100% Charbono, a grape originally from northwestern Italy. This varietal loves French oak, which adds hints of vanilla and smoke to the earthiness of the wine. The 2011 vintage shows more tart plum than past vintages and is nicely balanced between fruity and earthy. At its release date of Fall 2013 it pairs excellently with tomato sauces and light-handed lemon additions. Be careful, because it is very light bodied and works so well with food you may end up drinking the whole bottle. Pair it now with Joanne's Shrimp baked with garlic and lemon, or wait awhile for a spicy meatball pairing.

Harvested: October 23rd and 28th, 2011
Brix: 22.1
pH: 3.49
Fermented: 10 days on skins in 1.5 ton bins, punched down by hand three times per day
Pressed: Into a tank for blending the two batches, then 60 % into new French oak and 40% into neutral barrels
Alcohol: 12.6%
Bottled: August 8th, 2013
Production: 157 cases
Aging: Ready to drink Spring 2014 through 2018