



Fratelli Perata Winery

Fratelli Perata 2011 Sangiovese, Estate

This is our 20th vintage of this fabulous wine and we're still lovin' it. We find the 2011 to have the bright acid one would expect out of the best Chianti. In the cooler year, we pruned and then cluster thinned to drop 1/3 to 1/2 of the crop to give the vines the best opportunity to develop the best grapes so we could make the best wine. Then we waited for the optimum ripeness for the best balance of acid and sugar. This wine then went into neutral oak barrels to highlight the delicate flavors of strawberry and cedar. Enjoy with beef ribs in Strawberry Chipotle barbeque sauce in a couple of years or sip in 10 years.

Harvested: October 12th through 27th, 2011

Brix: 23.5

pH: 3.35

Fermented: 10 days in 1.5 ton open top ins

Pressed: into neutral barrels

Alcohol: 13.4%

Bottled: December 18th, 2014

Production: 134 cases

Aging: In need of some age due to the cool summer and wet year. Begin drinking with tomato-based dishes 2016, best closer to 2021. This vintage is very similar to the 1998 vintage, which is still excellent, even at 17 years old.