



Fratelli Perata Winery

Fratelli Perata 2014 Sangiovese, Estate

Perpetually, Sangiovese is the strongest vine in our field to withstand the years of drought. Harvest yields were reduced somewhat, but the strawberry fruit flavor still overlay notes of lavender and cedar. This Brunello clone of Sangiovese clearly loves our microclimate. The rich mouthfeel of our Sangiovese differentiates our wines from the Italian producers' Brunello di Montalcino. Our soils aren't the clay and clay/sand of Montalcino, Italy. Hence our flavors are essentially the same, but Fratelli Perata has the edge on body and a more balanced acidity. The first vintage of Sangiovese here was 1992. Our vines are now more mature than many in Italy, although California still is the younger region. As with all our wines, this vintage has the fruit, acidity, and tannins to age. Then again, you can drink this now with Butternut Squash Noodles.

Harvested: September 5th through October 12th, 2014

Brix: 25.2

pH: 3.46

Fermented: 13 days in 1.5 ton stainless steel fermenters

Pressed: Into neutral oak barrels

Alcohol: 14.2%

Bottled: June 28th, 2018

Production: 148 cases

Aging: Yum. As always, a year in the bottle smoothes the way. However, if your cellar is running thin, buy some to decant and drink now, and some to age easily until 2024.