



Fratelli Perata Winery

Fratelli Perata 2014 Charbono, Estate

Again with the fruit! As we progressed deeper into the drought, this accessible, great with garlic, drink the whole bottle-style of wine finally slipped over 13% alcohol. With other grape varieties, a bump of alcohol in wine usually forebodes the dreaded prune/raisiny portions of an aroma wheel. Not to fear with Charbono, though. The weather bumped up the fruit, so we reduced the percentage of new French oak barrels to showcase the unique flavors of this Italian variety. It reminds us of strolling through orchards in Italy, with figs, plums and cherry romancing our senses. Bring on the soft breezes, warm sun, a simple picnic on a hillside. Or you might roundup all the family for a Sophia Loren movie and a dinner of Roasted Chicken with Garlic Gravy.

Harvested: September 13th and 28th, 2014

Brix: 22.9

pH: 3.71

Fermented: 11 days in 1.5 ton open top fermenters

Pressed: 40% new French oak, 25% older French oak, 35% neutral barrels

Alcohol: 13.1%

Bottled: September 1st, 2016

Production: 178 cases

Aging: Drink as if there's no tomorrow, meaning you will need a case of this, at least. That will last you the year. Or save it for a multitude of years (2017 to 2023) for a romantic occasion.