



Fratelli Perata Winery

Fratelli Perata 2016 Sangiovese, Estate

Gino's heritage, Italian and Carol's usual favorite for dinnertime. Need more information than that? How much time do you have? Sangiovese, originating and most famous in the Tuscany region of Italy is subject to a zillion interpretations. In uncaring hands the vine can produce high tons/acre and a pale, acidic wine. It is a variety that responds well to love and attention in the best classic sense, starting in the vineyard by thinning clusters and leaves so the grapes capture the best sunlight. Let the grapes mature past a high acid, but not so low to be flat. Let them be non-irrigated, pulling the minerals from the soil. Let the sugars rise and the flavor develop to strawberry and lavender notes. Barrel it in the older barrels, whose tannins have been softened already. Let it sleep in those barrels. Then you bottle a Sangiovese with character that can be drunk at your family's finest celebrations. This vintage shows the elegance of Sangiovese: lighter bodied with slightly more acid; floral notes of lavender and violets. It needs a little time to mellow and then pair it with some Tuscan Zuppa!

Harvested:	September 16 through October 11, 2016
Brix:	24.8
pH:	3.49
Fermented:	15 days in 1.5 ton open top stainless steel fermenters
Pressed:	To neutral barrels
Alcohol:	14.2%
Bottled:	June 5, 2020
Production:	282 cases
Aging:	A rich but delicate vintage, so age a little but not too long. Drink 2021 to 2028.