



Fratelli Perata Winery

Fratelli Perata 2016 Charbono, Estate

The origins of Charbono are a bit nebulous. Some believe it originated in the Savoie region of Eastern France, others speculate that Charbono is identical to Piedmont's Dolcetto. Wherever this grape originated, it thrives in the warm to hot climates that we experience. This wine is characterized by plummy tarty fruity figgy nuances. It is full bodied and robust. This wine is soft enough to pair with salmon, yet hearty enough to pair with lamb or seared beef. This 2016 vintage is no different. The tannins are mature and not aggressive, but add structure and substance. The acid adds a bright and balanced quality to the big fruity earthy aromas.

Harvested: October 8th through 22nd, 2016

Brix: 22.8

pH: 3.72

Fermented: 11 days in 1.5 ton stainless steel fermenters

Pressed: Into 67% new French oak barrels and 33% neutral oak barrels

Alcohol: 13.1%

Bottled: February 1st, 2019

Production: 203 cases

Aging: Textbooks tell you 10 years. Some say no more than 5. This is another drought year vintage which is good now with rich food or to wait at least a year. Drink Fall 2019 through 2026.