



Fratelli Perata Winery

Fratelli Perata 2017 Charbono, Estate

Charbono is a variety from north western Italy originally. We have been growing it since 2005 and find it does very well here. The flavor profile of Charbono runs more savory than fruity, with lots of herbs and fig. This means it really doesn't taste like any other variety, not fruity like a Cabernet Sauvignon or earthy like a Syrah. We picked our first grapes in 2007 and looking at the total tonnage produced by everyone in the state that year, there were only 307 tons of Charbono produced. For reference, there was 425,000 tons of Cab Sauv picked. In 2017, there were only 292 tons of Charbono picked in the state, so pretty much the same amount! Cab Sauv meanwhile jumped to 601,000 tons. All this says Charbono is still an underappreciated variety. So open a bottle and enjoy this still obscure variety with Mama's Genovese Pesto and toast to enjoying the rare things in life.

Harvested:	October 13th and October 18th, 2017
Brix:	22.9
pH:	3.72
Fermented:	10 days in 1.5 ton fermenters
Pressed:	Into 50% new French oak barrels, 50% neutral barrels
Alcohol:	13.2%
Bottled:	December 17th, 2019
Production:	182 cases
Aging:	A richer, fuller vintage that will need a little age. Start drinking spring 2021, but best 2023 through 2027.