



Fratelli Perata Winery

2018 Sangiovese

HARVESTED

Sept. 29th through 30th, 2018

BRIX: 24.5 **pH:** 3.38

BOTTLED

July 15h, 2022

PRODUCTION: 206 cases

ALCOHOL: 14.1%

Our Sangiovese grapes are from the most respected Brunello di Montalcino clone, which is one of Italy's most prestigious and rare wines. While usually barrel aged in neutral oak, this vintage Gino decided to try 20% new French oak as done by the Italians. This vintage leans more towards cherry flavors with a hint of tobacco with tart acidity. It also shows hints of vanilla from the oak.

AGING

This 2018 vintage boasts a bit more tannin than typical and would benefit from some cellaring. If you can't wait decant and allow to breath for a few hours. Drink starting Summer 2023 as long as you decant or allow to rest until 2030.