



Fratelli Perata Winery

2003 Sangiovese, Estate

The primary grape variety of the famous *Classico Chianti* of Italy, here we have just the most delicious wine in California. Well, no sense in owning a winery if we can't be prejudiced. We have waited a long time between vintages for this wine to be released. Gino doesn't rush his wines and for good reason: the huge fruit of this wine needed slow barrel aging to release the background flavors of violets and cedar. This wine drinks well right now due to lower than usual acidity. That's "lower," not "low," as it is still a Fratelli Perata Sangiovese. Pair it with your best foods, friends, family, occasions... This is sippingly good by itself to catch all the nuances. Or it may be paired magnificently with Lamb and Lavender.

Harvested	October 12 and 24
Brix	24.8
Fermented	12 days
Pressed	To 92% neutral barrels, 8% new American oak barrel
Alcohol	13.5
Bottled	March 30, 2007
Production	96 cases (and every one excellent)