



Fratelli Perata Winery

2006 Sangiovese

The tech number would have you think this is a highly acidic wine, and compared to the suave Bel 'Bruzzo, it is more toward that end. But, this is less "acidic" than "bright" which means Carol can drink this now with fattier type foods like pork. Of course, when drunk young like now the nuances are lost. Aging this wine brings out the strawberry fruit, floral and cedar notes and makes it smooth across the palate. In 2010, I'm starting to drink the 2002 vintage. Older is sometimes better. When the Sangiovese is 100% like this, age is good. We could blend it with Syrah or Zin to smooth it along, but then it would have characteristics not of Tuscany, but California. We make the classic Sangiovese Gino's father would recognize. For the super-Tuscan, we make Bambino Grande, not labeled as Sangiovese. Blends can be really good, but we don't appreciate wines when the variety it claims to be is blended away for immediate consumption. Whew. Sales are important and having a great glass of wine is superb. Just don't mess with my Sangiovese. And be sure to drink this with Pichi e Pochi, a pasta that comes to you via Charles Hilsinger. Simple, and more than just nice.

Harvested	October 28th and November 5th
Brix	23.8
pH	3.20
Fermented	10 days in 1.5 ton open top fermenters
Pressed	To tank for blending then into neutral barrels
Alcohol	13.5%
Bottled	6/8/10
Production	126 cases
Aging Suggestion	Great now with food (especially spaghetti) or age 8 more years