



Fratelli Perata Winery

Fratelli Perata 2012 Bambino Grande, Estate

Bambino was the given name of Gino's maternal grandfather. He was from Abruzzi, in central Italy. His philosophy on life was that it was a gift and we should enjoy it as much as we can. This wine was based on this philosophy; one that could be drunk young with food and friends but also would stand the test of time and still be enjoyable years down the line. Our Bambino Grande is based on Sangiovese, but following Bambino's way, you shouldn't get hung up on the rest of the blend. The wine pairs wonderfully with food, especially pastas due to the influence of the Sangiovese, but is also great with just good conversation. We think it is one of the best Super-Tuscans available anywhere particularly this drought year 2012 vintage. Pair it with the simple Pork Chops with Himalayan Salt.

Blend: Over 50% Sangiovese and the rest is a secret, shhh!

Alcohol: 13.8%

Bottled: January 21st, 2016

Production: 214 cases

Aging: This is our blend to drink, and this vintage is absolutely delicious! Cathy is already drinking it with pastas, but Carol would recommend another six months of age at least. Drink now (Spring 2016) with food or age until 2022, if not longer. PS, I think it will be long gone by 2022, even in my cellar.