



## *Fratelli Perata Winery*

### **Fratelli Perata 2013 Bel Bruzzo, Estate**

Since our first release of this varietal, the 2005 vintage, we have come to enjoy this Montepulciano grape as an easy drinking, carefree wine. The 2013 summer was warmer than average and rainfall was less than average, making the vines work extra hard. The berries were smaller and fewer than normal resulting in a more tannic and fruitier wine. The rich black cherry and hints of spiciness make this a bold wine while the lower acidity makes it great now, especially with foods like salami and Italian Sausage. With a cherry sauce, *ecco!*, it's great with our Shredded Beef Sandwich.

Harvested: October 21, 2013

Brix: 25.6

pH: 3.56

Fermented: 11 days in 1.5 ton open top bins

Pressed: into neutral barrels

Alcohol: 13.9%

Bottled: June 25, 2015

Production: 161 cases

Aging: Ready for drinking as soon as you are. We like it now. If it follows past vintages, it will be excellent Fall of 2016, and hold well through 2019.