



Fratelli Perata Winery

Fratelli Perata 2006 Bambino Grande

A perennial favorite, this Super Tuscan style blend consists of about half Sangiovese. It is named after our Grandfather Bambino DiOrio, who believed wine should be drunk, not aged. Thus this blend is made to be approachable now but with that base of Sangiovese will age for many years if you can hang onto it. Our first Bambino was the 1995 vintage; it's still great. This 2006 has bright fruit from the Sangiovese, tempered by the deeper flavors of the Bordeaux family of wines. Drink now or age 6 years.

Like Bambino, the grandfather, the wine gets along with most people and most foods. Just remember he was a lively fellow, so likewise the wine at this young age should be paired with lively flavors, i.e. more tangy, as in tomato sauce or the background lime flavors of the Scallops with Avocado Salad as so perfectly prepared by Steve and Cheryl Haymes. Their recipe was from the Culinary Arts Center of Holland America Line. Great trip. Bambino would approve.

Harvested	Early September thru early November, 2006
Technique	A proprietary blend of selected finished wines blended in tank in early 2010
Alcohol	13.9%
Bottled	February 28, 2010
Production	135 cases