



Fratelli Perata Winery

2007 Mafalda

Mama was proud of her cooking, but didn't realize how good it really was. She created classic flavors for her Northern Italian husband, but had a background of the Central Italian cooking she learned from her mother. Many mm-mm meals were eaten at her house. Always in her cupboard were porcini which she frequently added to the pots on the stove. The Mafalda wine, named for Mama Perata, was styled to pair with this flavor.

Cabernet Franc is the dominant wine of the blend. It is characteristically earthy, which is why this wine pairs with mushrooms. Merlot brings in some nice fruit and the Petit Verdot which isn't a petit flavor has a blueberry note that makes the earth and fruit harmonious.

This 2007 vintage is powerful. With 3 years in the barrel it is more silky and fuller in the mouth than the 2006. Thus you can drink this now with richer mushroom and butter/olive oil based foods decorated with grated Parmigiano. Alternatively, let it age to become the center of attention during appetizers (Wow, what was that you gave me?) For those of you who have an aversion to mushrooms, you can still drink this wine. For Super Bowl fans who are watching the games and have empty hands, we provide a classic interpretation of an Italian Wedding Soup courtesy of Brook Laskey: Grandma Ballone's Wedding Soup. It will make all Mamas happy to have so many helping hands. And the results are pretty amazing.

Blended	Perennial blend vintage to vintage of 64% Cabernet Franc, 33% Merlot and 3% Petite Verdot
Alcohol	13.6%
Bottled	9/10/10
Production	126 cases
Aging Suggestion	A rich vintage, good for the Holidays coming up, better up to 5 to 7 years