



## *Fratelli Perata Winery*

### **Estate 2008 Barbera**

So then we thought things couldn't get much better. The 2007 Barbera was a terrific wine (yes, alas, mine is all gone, too!). Now the 2008 Barbera arrives, having been bottle aged since last Fall. Here's an example of how bottle age is beneficial. The fruit and nuances of this wine make you want to fall into the glass. But, at 8 weeks in the bottle, that fruit was largely followed by tartness typical of Italian wines. Now, at this writing, 4 months later, we have an approachable, luscious wine. Don't misinterpret "luscious" as "fruit-bomb". Italian wines are unique and identifiable. Yes, they have a fruit component, but there is an old-worldliness about them that says, "Come, my friend, to my table. Drink, eat, enjoy life!" This Barbera says that, and will keep saying that for years to come. When you pair them with Lamb Riblets, friends may stay at your table for years.

Harvested	October 15 to 22, 2008
Brix	25.7
pH	3.13
Fermented	11 days in open top fermenters, punched down 4 times per day
Pressed	to neutral barrels
Alcohol	13.4%
Bottled	September 17, 2010
Production	160 cases
Aging	amazing now if you like a little acid, but will age well another 5 to 7 years, to 2018.