



Fratelli Perata Winery

Fratelli Perata Estate 2010 Barbera

The 2010 season was very cool with a few showers, and thus the wines are smoother than other years. Though this vintage of Barbera has lower tannin and acid than some years, it has a bigger body, making this wine easy to drink while still packing a big punch of flavor. For those who lack the patience to cellar age a wine, but still like big flavor, this Barbera is a great match. It definitely shows its Italian heritage, as the cherry notes shine through. It wants some food pairing at its release date, and will work with most of your meal if there's a tomato and some chocolate around. When it's older, I would just sip this one. There's a lot happening here and I could live happily if I only had this wine to drink.

Harvested: October 13th and 16th, 2010
Brix: 25.5
pH: 3.25
Fermented: 11 days on the skins, in 1.5 ton bins, punched down by hand three times per day
Pressed: Mostly neutral barrels and a small percentage of newer American oak barrels
Alcohol: 14.4%
Bottled: July 11th, 2013
Production: 183 cases
Aging: Ready to drink now with the right food or cellar until 2018 plus