



Fratelli Perata Winery

Fratelli Perata 2010 Bel Bruzzo, Estate

So here's an "oh, my, lions and tiger and bears!" moment: I can't believe this vintage. Carol spent all summer of 2010 telling customers she thought the growing season was too cool, too damp to make good wine in 2010. And what happens? We rack the wines from barrel to barrel to clarify the wine, tasting as we go. Hmm, pretty good, not bad, nothing wrong here. Time to bottle. Hey, this ended up pretty darn good. We made it through the deep darkness, came out into the sun, The Wicked Witch is Dead. The Wine lives on despite some gloomy days in 2010.

This vintage gave the vines a bit of a break. We don't water the vines. It's up to natural rainfall to sustain them. Struggle is a good thing for grapes, but 2010 was the cruising year for the vines. The grape clusters weren't so happy: lots of vineyards had mold. We again benefitted from our location and got some fine air movement which helped reduce our susceptibility to mold. Prudent spraying of elemental sulphur on the vines also helped. Reducing leaves near the clusters let more air keep the clusters drying. And Cathy and Gino at the crush pad sorting, sorting, sorting let only sound fruit reach the fermenters. They are so alert. Got to watch out for the Wicked Witch.

What part of Oz does Bel Bruzzo come from? It's East of Rome, originally; North Hill of the Vineyards at Fratelli Perata. It faces south, basking in the sun all day. No wonder it gives us an easy drinking, big glass of black cherry, let's have some salame and proscuit' kind of wine. We're not looking for elegance with Montepulciano d'Abruzzo. We're looking for dinner and some fun. We drink this within a year or two or three. Nice cherry fruit, no oak influence, low acid, some tannin. It's great with Black Forest Cocoa Crinkles from Better Homes and Gardens.

Harvested October 28 and November 4

Brix 23.9

pH 3.5

Fermented 11 days in 1 ½ ton open top fermenter

Pressed To neutral barrels

Alcohol 13.4%

Bottled August 22, 2012

Production 188 cases

Aging A wine we don't age much, drinking most of it 6 to 18 months after bottling. It does have less tannin and is even smoother with yet another year of aging, but we don't wait. Drink from release to 3 years.