



Fratelli Perata Winery

Fratelli Perata Estate 2010 Bambino Grande

It's hard to beat a good Italian meal: fresh pasta, high quality meat, and of course, a delicious sauce. And what meal is complete without a good bottle of wine. In Tuscany, food was always paired with a bottle of Sangiovese, a rich wine with high acidity so it pairs with tart tomato sauces or heavy cream sauces. Not everyone loves the acidity though, so Chianti, a Sangiovese based blend of wines, was favored for the everyday meals. In good Italian tradition, we created our Bambino Grande, a Sangiovese based blend, but one meant for enjoyment with any meal. The only requirement for this wine? Have some good company. 2010 was an unusually cool vintage. The result was soft, silky tannins and subtle fruit flavors. The 2010 Bambino Grande is less acidic than many other vintages and thus this wine pairs with a large range of foods, from spaghetti to steak to Panini Porchetta.

- Blend: A proprietary blend with a minimum of 50% Sangiovese, all wines aged separately then blended and bottled
- Alcohol: 13.9%
- Bottled: September 2, 2013
- Production: 173 cases
- Aging: Ready to drink now because of the soft tannins and lower acidity. Drink now through 2018.