



Fratelli Perata Winery

Fratelli Perata 2011 Barbera, Estate

Barbera is the epitome of Italian wine, substantial and complex, with fruit to seduce but young acidity to make you pause. Strong, yet elegant with age, we believe it doesn't need tannin from new barrels, so these are barrel aged in our older barrels. This lets the wine intensify over the years (the angel's portion), starting the mellowing of high acidity. Bottle aging will finish the process. The longer you wait, the happier everyone will be. Well, 5 years from the bottling date seems to be the start of perfection, but in one year you could bring home a bottle for the pepperoni pizza. If you have a little time on your hands, you can make Gnudi, otherwise known as naked ravioli, and have an exciting evening.

Harvested: October 14th and 22nd, 2011

Brix: 24.6

pH: 3.29

Fermented: 11 days in 1.5 ton open-top bins

Pressed: into neutral barrels

Alcohol: 13.4 %

Bottled: August 21, 2014

Production: 162 cases

Aging: Very young at release, this should lay down at least 6 months, a year would be great, and yes, 2019 we'll drink it with Holiday dinners.