



Fratelli Perata Winery

Fratelli Perata Estate 2011 Bel' Bruzzo

Made from the Montepulciano grape variety originating in Abruzzo, Italy, this 100% varietal is an easy going, friendly wine. We were initially surprised at the relatively low acid and high tannins of this Italian variety. Usually we think of Italian wines having quite a whap of acidity. The 2011 vintage was a cooler one though it did have some warm spells, and thus this wine has soft tannins, but a little more acid. The bright black cherry is right up front with this vintage and the lighter body makes this an easy drinking wine. We like the balance of this vintage, especially since you don't have to wait very long for the tannins to settle down. The Bel' Bruzzo is perfect to pair with fatty foods like spare ribs and Italian sausage. This vintage we pair it with Pork Loin in Cream Sauce and Orzo. Hey, it has apple cider and onions in the recipe so it must be healthy, right?

Harvested: October 30th and November 2nd, 2011
Brix: 24.3
pH: 3.31
Fermented: 10 days on skins, in 1.5 ton bins, punched down by hand three times per day
Pressed: Into neutral barrels to preserve the variety's delicate flavors
Alcohol: 13.9%
Bottled: August 14th, 2013
Production: 276 cases
Aging: Not meant for the cellar, drink from now to 2016