



Fratelli Perata Winery

Fratelli Perata 2012 Barbera, Estate

The reasons for this wine at this winery are mainly twofold: our Italian heritage comes from near Piemonte, the Italian Barbera producing region; and Gino and Carol loved Louis Martini Mountain Barbera in the early 1970's. We planted a small number of vines here just for us. Cathy, clever daughter, said it was great and we should make enough for everyone. Our first, very small, vintage was 2005. Soon our secret stash became a public and winery favorite. Since then, we have found more and more ways to enjoy this wine. When young, the high acidity in the wine loves high acid foods like spaghetti and lasagna. With a couple years of age on it, any rich food will do, from steak to pasta to pizza. Or for those with lots of patience, let it reach ten years and it doesn't need anything but your full attention. The high acid and tannin of a young Barbera mean that it ages beautifully and if you can, follow our example and have a nine year old Barbera with homemade spinach and beef ravioli at Christmas time. If you can't wait that long, try, also from Piemonte, a guanciale and chestnut stuffing, as in Green Cheese and Guanciale Chicken Thighs. This 2012 vintage will find you opening a bottle soon and often. Very mouth filling, it needs some respect, but, whew, it is good.

Harvested:	September 27 th and October 6 th , 2012
Brix:	24.9
pH:	3.44
Fermented:	13 days in 1.5 ton fermenters
Pressed:	Into neutral barrels
Alcohol:	13.6%
Bottled:	July 9 th , 2015
Production:	248 cases
Aging:	Cathy says the fruit in this one makes it ready to go now! But probably best Summer 2016 to 2027, if you can wait.