



## *Fratelli Perata Winery*

### **Fratelli Perata 2012 Bel'Bruzzo, Estate**

Here is a fruit-forward, little bit of tannin for aging, no new oak barrels, come-and-drink-me wine. From its name, Montepulciano d'Abruzzo, you can see it comes from the Abruzzo region of Italy, east of Rome. There is a huge national park in the region. This is the wine to relax, BBQ some Italian sausages, find a great country style crusty bread, and enjoy the easy moments in life. You don't have to work hard at liking this wine; it will show off with black cherry flavors and relatively low acidity. It can even jump across borders to pair with Sauerbraten.

Harvested: October 21st and 28th, 2012

Brix: 24.4

pH: 3.51

Fermented: 11 days in 1.5 ton open-top bins

Pressed: into neutral barrels

Alcohol: 14.2 %

Bottled: July 16, 2014

Production: 269 cases

Aging: Ready for drinking as soon as you are! We like it now. If it follows past vintages, it will be excellent Fall of 2015, and hold well through 2018.