



## *Fratelli Perata Winery*

### **Fratelli Perata 2014 Barbera, Estate**

Did someone say food wine? Why yes we did! This wine is beautiful, elegant, and yes, tasty. The drought lowered the acidity and increased the fruit so this wine is wonderfully well-balanced and very drinkable right now. However, like all good Italian Barberas, this wine will age very well if you have an abundance of patience. The acidity, moderate tannin and rich fruit mean Barbera pairs well with almost any Italian dish, though we have branched out and love it with our Chipotle Sauce for Pork Chops or Chicken. Give it a try!

Harvested: September 14th and 24th, 2014

Brix: 25.7

pH: 3.39

Fermented: 13 days in 1.5 ton fermenters

Pressed: Into neutral barrels

Alcohol: 13.9%

Bottled: January 25th, 2018

Production: 136 cases

Aging: Great with food when young but amazing if you can give it some age. Drink now through 2030.