



Fratelli Perata Winery

Fratelli Perata 2015 Barbera, Estate

Barbera is a classic Piemontese wine with big, bold cherry flavors and lots of tannin and acid. When drinking Barbera, plan a robust meal. This wine is not for sipping, it's for pairing with food! The best food pairings match Barbera's bold flavors and acid, so think rich tomato dishes like lasagna or fatty steaks like rib eyes. This 2015 vintage is slightly lower in acid, but don't let that fool you, there's still plenty there. The cherry is a little sweeter than tart, so as long as you aren't overwhelmed easily, this is one that can be drunk a little younger than most. With that said, try it with Pistachio Alfredo.

Harvested: September 20th and 27th, 2015

Brix: 25.2

pH: 3.29

Fermented: 12 days in 1.5 ton stainless steel fermenters

Pressed: Into neutral oak barrels

Alcohol: 13.6%

Bottled: August 24th, 2018

Production: 109 cases

Aging: We know, we know, Barbera is typically not an ager, but with the heavy tannin in our Barbera we recommend popping the cork on this wine in 5-8 years. Drink now after allowing the wine to breath, or wait, best between 2024-2027.