



## *Fratelli Perata Winery*

### **Fratelli Perata 2015 Bel'Bruzzo, Estate**

In Italy, Barolo reigns as king, with Chianti the prince. In France, it is Cabernet Sauvignon, although some may argue Pinot Noir rules. In Abruzzo, we don't argue, we just drink. And when we drink, it's often Montepulciano d'Abruzzo because it is just so good. From Gino's grandfather Bambino and mother Mafalda's home region in Italy comes the grape variety we've named Bel'Bruzzo. (Wines that are approachable to drink shouldn't have unapproachable names.) This deep-into-the-drought vintage has kept its fun loving style: black cherries and not harsh. It seems to have moved from a straight pork pairing to a Marco Polo explorer mode. We pair it this year with Skewered Teriyaki Beef.

Harvested: October 13<sup>th</sup>, 2015

Brix: 24.6

pH: 3.54

Fermented: 13 days in 1.5 ton fermenters

Pressed: Into neutral oak barrels

Alcohol: 14.3%

Bottled: August 10<sup>th</sup>, 2017

Production: 208 cases

Aging: Generally, we don't follow the Italian research that recommends aging this ten years. We can drink this now, just 2 months from being bottled. By Valentine's Day, 2018 it will be delicious. Drink now through 2022.