



Fratelli Perata Winery

Fratelli Perata 2016 Barbera, Estate

Some wines are very predictable; some wines you have to taste to decide if you like it. Barberas are in between. If you have tasted a Barbera from a producer and enjoyed it, you'll probably like all of the Barberas they produce, even though there will be some variation year to year. It's one of the fun things about Barbera: there are lots out there and each winemaker makes theirs a little different. Some aim lighter and more acidic (usually Italian ones), some aim heavy and really ripe (lots of California ones), and some aim in the middle (that's us) with some acidity but good tannin and body to balance it. This vintage of Barbera is slightly lighter than the last few, with a little bite of acidity and some dryness on the finish. While it will benefit from a little aging, with food it is pretty darn delicious right now. Try it with Burmese Soup and prepare to swoon.

Harvested: September 25th and September 29th, 2016

Brix: 25.2

pH: 3.35

Fermented: 13 days in 1.5 ton fermenters

Pressed: Into neutral oak barrels

Alcohol: 14.5%

Bottled: September 17th, 2019

Production: 208 cases

Aging: Ready to drink now as long as it's paired with rich dishes. Drink summer 2020 through 2025.