



Fratelli Perata Winery

2018 Petit Verdot

This varietal is known for its intense tannin and low acidity. This 2018 vintage surprised us with softer tannins and a heavier dose of acid. While it presents big boysenberry fruit this wine is soft in its youth and will not need the age our typical Petit Verdot requires. Pair with a Cuban Reuben.

AGING:

Barrel aged in older French oak to help soften the tannins. This wine still needs a few years to let the tannins soften. The higher acidity means this wine is a good candidate for your cellar if you can wait. Drink 2023 as long as you decant. Best now to 2028.

HARVESTED: Sept. 18th 2018

BRIX: 26.05 **pH:** 3.59

BOTTLED: December 27th, 2022

PRODUCTION: 88 cases

ALCOHOL: 14.2%