



Fratelli Perata Winery

2019 Bel Bruzzo

From the foothills between the Apennines and the Adriatic Coast, Montepulciano benefits from warm and dry breezes from the coast. Still a rarity in California the fruit is plump with a low skin to juice ratio. The skins can produce a deep ruby colored wine. Montepulciano is often aromatic with earthy notes and black berry. It presents ripe flavors with good acidity. Enjoy with spicy dishes that include Italian Sausage.

AGING

Typically we drink our Montepulciano no older than 5 years after being in the bottle. In the barrel for 18 months but only a few months in the bottle, we recommend opening as early as Thanksgiving aging until 2026.

HARVESTED	Oct 28th
Brix	24.5
pH	3.21
BOTTLED	June 11th, 2021
PRODUCTION	70 cases
ALCOHOL	13.9%