

Product Information Sheet

Variety: Il Fratello Montepulciano

Vintage: 2021

Alcohol: 13.2%

Brix at Harvest: 25°

Acidity at Bottling: 5.3 g/l

pH: 3.66

Residual Sugar: 3 g/l

Skin Contact: 24 days

Fermentation: Cold Soak at 45° for 3 days, 7 days rising temp to 85°

Aging: 14 months, 15% new French oak

Grapes Sourced From: Texas High Plains

UPC Number: 0 90024 00013 1

750 ML Bottles/Case: 12 Weight LBS/Case: 36.3

Cases/Pallet: 56 Cases/Tie: 14 Ties/Pallet: 4



Il Fratello, Montepulciano, is a varietal known as the workhouse of Italy because it is a great blender, rich in color, moderate tannins, and has a great natural acidity. The heat of the Texas summers embraces this variety, while the vineyard imparts a distinct varietal character and regional style, which can be directly attributed to its location. Bright berry and plum notes leap from the glass. Please enjoy a bit of Italy from our winery with this beautiful everyday red wine.