

## **Winemaker's Notes** **2022 "Fruit Bomb" Pet-Nat**

**VARIETY:** Barbera (85%), Aglianico (15%)

**Appellation:** Texas High Plains

**ALCOHOL:** 13.2%

**pH:**

**ACIDITY:**

**RESIDUAL SUGAR:**

**AGING:** aged in stainless steel tanks and refinement in the bottle.

**UPC NUMBER:**

**750ML BOTTLES/CASE:** 12

**CASES PRODUCED:** 80



Introducing the 2022 Llano Estacado Barbera/Aglianico Pet-Nat, an intriguing and dynamic sparkling wine that showcases the harmonious union of two exceptional Italian grape varieties. Crafted with finesse, this Petillant Naturel-style blend of Barbera and Aglianico grapes offers a unique and enchanting drinking experience.

In the glass, the 2022 Llano Estacado Barbera/Aglianico Pet-Nat displays a vibrant ruby red hue, enticing you with its lively effervescence and brilliant clarity. Aromas of ripe cherries, blackberries, and a touch of earthiness greet the nose, accompanied by subtle floral notes.

On the palate, this Pet-Nat blend unveils a lively burst of fresh acidity, intertwining the flavors of juicy red berries, tart cranberries, and a hint of spice. The effervescence adds a delightful texture, enhancing the wine's overall complexity and providing a lively and invigorating drinking experience.

**Suggested Pairing:**

The 2022 Llano Estacado Barbera/Aglianico Pet-Nat pairs wonderfully with a range of flavorful and savory dishes. Its lively acidity and vibrant fruitiness make it a versatile companion for various culinary creations. Try it with charcuterie boards, particularly with cured meats like prosciutto or salami. Its bright acidity also complements tomato-based pasta dishes, roasted vegetables, and grilled sausages. For a delightful and unexpected pairing, enjoy this Pet-Nat alongside a mushroom risotto or a platter of aged cheeses.

Unveiling the 2022 Llano Estacado Barbera/Aglianico Pet-Nat, a captivating sparkling wine that combines the allure of Barbera and Aglianico grapes in a Petillant Naturel style. Embrace its

vibrant flavors, lively effervescence, and versatility as it elevates your dining experiences and adds a touch of Italian elegance to any occasion.

