



**AZ. AG. PASQUALE PETRERA 'FATALONE'**

**Teres**

REGION/ ORIGIN	Puglia Puglia I.G.T.	WINEMAKER	Pasquale Petrera
VINTAGE	2022	WINERY ESTABLISHED	Late 1800's
VARIETALS	100% Primitivo (Racemi fruit)	VINEYARD(S)	Organic Estate vines
ALCOHOL	14.5%	AGE OF VINEYARD(S)	25 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Karstic rocky soil 50/50 clay/limestone
AGING	6 months in stainless	ELEVATION	380m
FILTER/FINING	Light clay filtration	FARMING METHODS	Organic (certified) Biodynamic
TOTAL SULFUR RS	57 mg/l 1.4 g/l	PRODUCTION	14,000 bottles
		HARVEST TIME	Early October Early morning

*Filipo Petrera lived until the age of 98, and each morning for breakfast he had a half-liter of fresh milk and a half-liter of Primitivo*

Azienda Agricola Petrera Pasquale has been making wine in the Gioia del Colle region since the late 1800's. Like many wineries in the area, bottling wine came very late to the game, and 5 generations later, the first bottles of 'Fatalone' were produced in 1987. A winery with intense dedication to the earth, their certified organic farming practices prove to make exceptional Primitivo Gioia del Colle in three different tiers, and one bianco made from the local Greco. It is not so farfetched to learn that the oak aged wine is accompanied by calm music, when tasting the light yet serious wines from this house, as only one of the several biodynamic philosophies that Pasquale practices at the estate. Only stainless steel is used for fermentations in all of the wines, and when oak is used, it is always large and very old Slavonian oak. Sulfites are not used during vinification, and only a minimum but stabilizing amount is used at bottling, leading to a purity of fruit, earth, and elegance that can only be experienced on the tongue. These wines surely compete with some of the greatest wines of Italy, and are serious enough to be drunk for years and years to come.

*"Who loves and respects nature, loves God and himself"*

Fatalone's 2022 Teres Primitivo is a unique and delicious light red wine that pays homage to the Petrera family's ancestors and their winemaking practices. It was first made with the intention to replace rosé (which was commonly drunk in the summer months), being able to utilize the lighter side of the local Primitivo grape. Being that rosé wines are a very important chilled beverage for the hot summertime in Apulia, originally this wine was cooled by placing the bottle (or cup) in cool water that was chilled with pieces of frozen snow from the "nevriere" (a room dug out from rock, enclosed by thick stone walls, and filled with snow in the wintertime in order to create a 'ice chest' for the summer months).

This wine comes from only the free-run must of the Racemi, which is the juice of the second budding fruit of the Gioia del Colle Primitivo plant (yielding only 1200-1880 kg/hectare), which has less of a full-body character, a more delicate palate, and a lovely sweet and floral smell. In 2022 the harvest came 2 weeks earlier than usual because the ripening season was warm and intense, giving more power and intensity to the finished wine as well. However, Teres is still a fresh, mineral driven light red wine full of strawberry, cranberry, raspberry, red currant and a green almond aftertaste with a mineral driven backbone and light balsamic notes.