AZ. AG. PASQUALE PETRERA 'FATALONE'

Primitivo

REGION/ ORIGIN	Apulia Gioia del Colle D.O.C.	WINEMAKER	Pasquale Petrera
VINTAGE	2024	WINERY ESTABLISHED	Late 1800's
VARIETALS	100% Primitivo	VINEYARD(S)	Estate vines
ALCOHOL	15.85%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Karstic rocky soil 50/50 clay/limestone
AGING	6 months	ELEVATION	380 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic (certified) Biodynamic
FILTER/FINING	None	PRODUCTION	30,000 bottles
TOTAL SULFUR RS	28 mg/l .69 g/l	HARVEST TIME	Mid September 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 drank for years and years to come.

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

The *2024 Primitivo* Gioia del Colle is a classic expression of the local Gioia del Colle clone. After natural fermentations in stainless steel tanks, the vintage was so vibrant and expressive, that the wine rested for only a few months before it was ready to go to market. With no fining or filtration, and only low amounts of sulfites added to the bottled wine, this red's structure and balance is so beautifully delicate. In the mouth, there are tones of black sour cherry, toasted bitter almond, and fresh turned earth, all accompanied by fantastic acidity and a very long finish. A beautiful example of balanced Primitivo that is built for robust dishes such as red meat, game, and strong cheeses, but it has a finesse that only Gioia del Colle can achieve.