

Fatalone Primitivo

(DOC Primitivo Gioia del Colle)

100% Primitivo



Fatalone's Primitivo Gioia del Colle is a classic expression of the local Gioia del Colle clone. Having spent 6 months in stainless steel, 6 months in Slavonic oak, and then 6 months again in stainless before it relaxes in the bottle for 6 more months, this wine's structure and balance is so beautifully delicate, while remaining quite pronounced. Black sour cherry, toasted bitter almond, and fresh turned earth, are accompanied by fantastic acidity and a very long finish.

Bon Vivant

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