AZ. AG. PASQUALE PETRERA 'FATALONE'

Teres

REGION/ ORIGIN	Puglia Puglia I.G.T.
VINTAGE	2025
VARIETALS	100% Primitivo (Racemi fruit)
ALCOHOL	14.61%
FERMENTATION	Stainless steel Indigenous yeasts
AGING	6 months in stainless
FILTER/FINING	Light clay filtration
TOTAL SULFUR RS	49 mg/l .2 g/l

WINEMAKER	Pasquale Petrera
WINERY ESTABLISHED	Late 1800's
VINEYARD(S)	Organic Estate vines
AGE OF VINEYARD(S)	25 years old
SOIL TYPE	Karstic rocky soil 50/50 clay/limestone
ELEVATION	380m
FARMING METHODS	Organic (certified) Biodynamic
PRODUCTION	9,000 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 drank for years and years to come.

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

Fatalone's *2025 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 "neviere" (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. The Teres is 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.