



AZ. AG. PASQUALE PETRERA 'FATALONE' Bianco Spinomarinino

REGION/ ORIGIN	Apulia Greco I.G.T.	WINEMAKER	Pasquale Petrerà
VINTAGE	2019	WINERY ESTABLISHED	Late 1800's
VARIETALS	100% Greco	VINEYARD(S)	Organic Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	25 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Karstic rocky soil 50/50 clay/limestone
AGING	8 months in stainless; 3 months in bottle	ELEVATION	365m
FILTER/FINING	Light/None	FARMING METHODS	organic / biodynamic
TOTAL SULFUR RS	33 mg/l 3.8 g/l	PRODUCTION	5,400 bottles

Filipo Petrerà 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 Petrerà 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 organic farming practices prove to make exceptional Primitivo Gioia del Colle on many different tiers. It is not so farfetched to learn that the aging wine is accompanied by calm music, when tasting the light, yet serious wines from this house. An elegance that can only be experienced on the tongue, we find their style to compete with some of the greatest wines of Italy.

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

The *Spinomarinino* is the only white wine of this estate and comes from just one half hectare of 25 year old Greco vines. The grapes come into the cellar and go into the press but stay on in clusters for about 8 hours until pressed off. The wine then undergoes natural fermentation but does not go through malolactic fermentation after a rough filtering, in order to retain the incredible minerality the area provides its wines with. The result is a beautifully textured wine with scents and flavors of flowers, green apple, exotic fruits, and honey. Pronounced minerality lingers on the finish of this extremely fresh white, lending itself to pair ideally with cheeses, vegetables, and fish.