AZ. AG. PASQUALE PETRERA 'FATALONE'

Bianco Spinomarino

REGION/ ORIGIN	Apulia Greco I.G.T.
VINTAGE	2025
VARIETALS	100% Greco
ALCOHOL	12.76%
FERMENTATION	Stainless steel Indigenous yeasts
AGING	6 months in stainless; 3 months in bottle
FILTER/FINING	Light/None
TOTAL SULFUR RS	55 mg/l .3 g/l

WINEMAKER	Pasquale Petrera
WINERY ESTABLISHED	Late 1800's
VINEYARD(S)	Organic Estate vines
AGE OF VINEYARD(S)	30 years old
SOIL TYPE	Karstic rocky soil 50/50 clay/limestone
ELEVATION	365m
FARMING METHODS	organic / biodynamic
PRODUCTION	5,000 bottles

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 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 *2025 Fatalone Bianco 'Spinomarino'* is the only white wine of this estate and comes from just one half hectare of 30-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. In 2024, the season made for an incredibly complex vintage of white wine. Although warm and long, there was still plenty of acidity to stay in the grapes, but it was a vintage that gave more intensity and complexity to the finished wine, with salty freshness and clear minerality. This beautifully textured wine has scents and flavors of flowers, green apple, exotic fruits, and honey, and leads to a pronounced and stoney mineral edge that lingers on the finish. This lovely fresh white lends itself to pair ideally with cheeses, vegetables, and fish.