

Representing Star Producers Globally,



Servicing Star Markets Locally

FATALONE GIOIA DEL COLLE DOC PRIMITIVO RISERVA 2022

Azienda Agricola Petrera Pasquale, Puglia, Italy

LCBO # 535302 | 15.5% alc./vol. | \$48.00 | Release: 02-Jul-2026

ORGANIC WINE



"An intriguing bouquet with ripe fruit, fig and mulberry notes. Its full appeal unfolds on the palate: a solid structure enchants the senses with harmonious details, elegant style and flavoursome tannins, part of an overall design that enhances a sense of place and emotion. Shared with friends, it will bring joy to the table." **Score – 93p (Decanter, 2025)**

Scent typical of very ripe fruits and slightly toasted wood and spices, with some balsamic notes. Full bodied, rich in minerality and freshness, balanced smooth taste of black sour cherry and plum interwoven with ripe fruity notes of blackberry and mulberry, and spices like clove and cacao. Toasted almond aftertaste.

Terroir:

Winery stands on a rocky hilltop, Spinomarino at 385 meters elevation, one of the most lofty, well-aired and sunniest hills in the middle of Puglia in the area of Gioia del Colle, 45 km from the Adriatic Sea to the East and 45 km from the Ionian Sea to the South. A nest of vineyards located all around the cellar and the old "Masseria", with a very rocky soil of 50/50 clay and limestone, rich in mineral sand, fossils of sea origin, which confer an unusually impressive minerality and freshness.

Certified 100% sustainable with ZERO carbon footprint, helped by solar panelling.



Vinification:

Spontaneous autochthonous yeasts fermentation of the must in contact with the skin for ~12 days at controlled temperature. Open-cycle process with frequent pumping of the must over the pomace. Natural malolactic fermentation. Re-integration only of the sulphites lost during the vinification steps to restore the initial natural value. Aged 12 months in wine stainless steel tanks, 12 months in Slavonic oak.

Variety: Primitivo 100%

Residual Sugar: 3 g/L

Serving suggestion and food pairing: Decant well and serve at ~19°C with hand-made Pasta with gravy; braised and roasted beef or pork; grilled meat; game; grilled fish and aged cheeses. The Riserva is also particularly pleasant with almond pastries and dark chocolate.

Decanter 2025

93p



Decanter
the world's best wine magazine