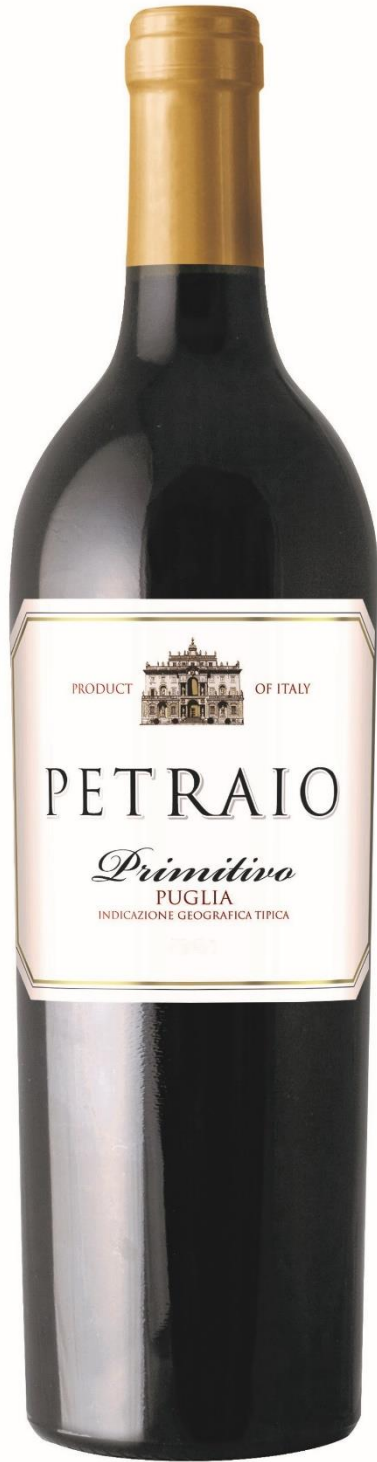


PETRAIO



Primitivo

Puglia, Italy

GRAPE VARIETY

100% Primitivo

VINIFICATION

Mature grapes are harvested by hand from vineyards aging 15-18 years with southern exposure. Ten days of maceration is followed by fermentation using cultured yeast. Production takes place under temperature controlled conditions in stainless steel. No oak ageing. *Vegan friendly.*

WINERY

Petraio is the name of a centuries-old walkway through Naples, beginning at the top of the city and winding downwards to the old city walls. This wine is a joint project developed by The Marchetti Company and the Castellani family to bring unique, affordable wines from southern Italy to the United States. In the right hands, the extremely favorable climatic conditions of southern Italy can consistently produce soft, juicy, round and structured wines in an “international style” that also convey a real sense of place. To create wines like this, experience is crucial. The Castellani’s wine business was established at the end of the 19th century. The trials and triumphs of each generation go into every bottle the family produces. The key to the Petraio wines is diligent focus on vineyard selection. Each varietal enjoys the most appropriate soil types, microclimates and light exposure. The varietals themselves are the product of sophisticated enological techniques and intensive research on different clones to find the best grape for each vineyard.

TASTING NOTE

Fresh, fruity and fragrant with notes of red berries and spice. Round and supple with ripe tannins and balanced acidity.

FOOD PAIRING

Perfect accompaniment to Mediterranean, spicy foods and grilled meats. Serve at room temperature.



THE MARCHETTI COMPANY

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