

85

POINTS

Fatalone 2006 Primitivo (Gioia del Colle)

Price \$17

Made using organically-farmed Primitivo grapes, this features aromas of licorice, crushed granite and candied fruit. The acidity is bright and lively. — M.L. (12/1/2012)



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85

POINTS

Fatalone 2004 Riserva Primitivo (Gioia del Colle)

This is an organic wine that offers tertiary aromas of candied fruit, crushed stone and licorice. The mouthfeel is impressively chiseled, bright and pristine. — M.L. (12/1/2012)



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83

POINTS

Fatalone 2007 Teres Primitivo (Puglia)

Price \$16

The expression of this wine is so light that it could probably be classified as a rosé, though its label does not describe it as such. Made using organically-farmed fruit, it shows bright berry and white cherry flavors, with crisp acidity. — M.L. (12/1/2012)



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82

POINTS

Fatalone 2008 Bianco Spinomarino Greco (Puglia)

Made with organically farmed Greco grapes, this honey-colored wine opens with strong aromas of pear, stone fruit and butterscotch. There's a touch of spearmint or peppermint as well and although it's registered at just 12.5%, the alcohol comes forth with determination. — M.L. (7/1/2011)



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