

# PETRAIO

## ABOUT PETRAIO

Petraio is a joint project developed by Scoperta Importing 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. The Castellani family has been producing authentic wines since 1903. The family’s business has grown over the decades, but their extensive history and experience producing quality wines continues to emphasize sustainable practices. The estate soils are fertilized naturally using *Sovescio* (green manuring). Vines are re-planted using *Massal Selection* from exceptional old vines (instead of nursery clones). Vineyards are diversified with multiple varieties and other crops – no monoculture. Even wild hares are bred in and live around the vines. In the cellar, with the exception of sulfites, no chemicals, additives, GMOs, grain, soy or dairy are used. The wines are vegan friendly and gluten free.



### KEY SELLING POINTS

-  **VEGAN FRIENDLY**
-  **NATURAL WEED-EATERS AND FERTILIZERS**
-  **EXCELLENT PRICE TO QUALITY RATIO**
-  **SUSTAINABLE PRACTICES**
-  **TRUE TO VARIETAL**



**Primitivo**

**Varietal(s):** Primitivo  
**Origin:** Puglia, Italy  
**Case Size:** 12/750ml **Barcode:** 023035314843  
**Vinification:** Enologist: Sabino Russo; hand harvested; malolactic fermentation; no oak  
**Of Note:** Practicing Sustainability; Vegan Friendly  
**Tasting:** Fresh, fruity and fragrant with notes of red berries and spice. Round and supple with ripe tannins and balanced acidity.

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**Nero d'Avola**

**Varietal(s):** Nero d'Avola  
**Origin:** Sicilia, Italy  
**Case Size:** 12/750ml **Barcode:** 023035316182  
**Vinification:** Enologist: Sabino Russo; hand harvested; malolactic fermentation; no oak  
**Of Note:** Practicing Sustainability; Vegan Friendly  
**Tasting:** Lush black licorice and berry aromas. Medium-bodied with fresh tannin and moderate acidity.

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**Sangiovese**

**Varietal(s):** Sangiovese  
**Origin:** Puglia, Italy  
**Case Size:** 12/750ml **Barcode:** 023035314850  
**Vinification:** Enologist: Sabino Russo; hand harvested; malolactic fermentation; no oak  
**Of Note:** Practicing Sustainability; Vegan Friendly  
**Tasting:** Bright berry aromas with spice notes. Supple with smooth, silky tannins and a refreshing acidity.