



Colle Petrito is located in Puglia, precisely in Minervino Murge, a village that develops around its ancient medieval village. The winery is situated in a unique natural landscape, it is surrounded by The National Park of “Alta Murgia”, a territory mainly made up of calcareous rocks, deposit of clay and limestone. This remarkable combination of a wide range of subsoil grants our wines a unique and exceptional identity. The winery was born in 2005 with the mission to raise awareness of the history and quality of Apulian wines, a commitment that the founder, Mr. Antonio Bellini, and his family have pursued with passion and perseverance. Over the years Colle Petrito has established itself in the national and international wine scene and the wines produced are highly regarded as they represent the perfect union of traditions and innovation. Colle Petrito’s award winning wines are the product of a meticulous research and development process, led by passionate connoisseurs and experts with a number of a national and international wine awards under their belt. Colle Petrito is a growing company, it manages three hundred hectares of vineyards, it is equipped with the latest equipment, tasting rooms and a wonderful barrel room where the barriques barrels welcome the wines to be aged.





FALANGHINA IGP PUGLIA FUGGILUNA

grape: falanghina
Alcohol: 13%
Tasting Notes: Floral notes, intense fruity aromas, soft, fresh, mineral, delicate and with excellent acidity



FIANO IGP PUGLIA MARI'

grape: fiano
Alcohol: 12.5%
Tasting Notes: It is an elegant wine, full-bodied, sapid, fresh and well-structured; warm and enveloping scents



VIVAM BIANCO IGP PUGLIA

grape: chardonnay
Alcohol: 12%
Tasting Notes: The light perlage enhance the typical aromas of Chardonnay and give it greater freshness perceptible to the taste and senses: good acidity and sapidity.



FERULA ROSE

grape: uva di troia
Alcohol: 12.5%
Tasting Notes: Ferula is a DOC Castel Del Monte is a Nero di Troia vinified in rosè and it keeps all the typical characteristic, aromas and scent of Nero Di Troia: complicated, interesting, soft and elegant.



NERO DI TROIA IGP NERO DI TROIA IGP TITANI

grape: nero di troia
Alcohol: 12.5%
Ageing: in stainless steel tanks
Tasting Notes: Soft, elegant, easy to drink, but full-bodied and full of color and like the three spots, it leaves its mark. Ripe red fruit, cherries and spiced tones.



PRIMITIVO IGP PUGLIA LEUPE

grape: primitivo
Alcohol: 14%
Ageing: in stainless steel tanks
Tasting Notes: Warm, full and enchanting with persistent but delicate tannins. Jam, almonds and tobacco tones.



AGLIANICO IGP PUGLIA COLBECCO

grape: aglianico
Alcohol: 14%
Ageing: 6-9 months in french barrique
Tasting Notes: Strong character, has an important structure, very full-bodied, it offers unique sensory emotions and it is a wine of extreme elegance. Chocolate, tobacco, liquorice and coffee tones.



IACCIO DELLA PORTATA IGP PUGLIA

grape: nero di troia
Alcohol: 14%
Ageing: 6 months in oak barrels
Tasting Notes: Complicated, interesting, remarkable tannin but soft and elegant. Ripe red fruit, chocolate and spiced tones.