



# Fuit

Once upon a time... there was Nicola in Buenos Aires, an emigrant originally from Fara Filiorum Petri. He was an "asador de la calle". Head down on the grill, white hair, large hands, he was chatting with every person approaching his bin, even if only for a greeting. However, when a fellow citizen approached him and in Fara dialect asked him "is the meat good?" the asador replied with eyes full of tears "Do they still celebrate Farchie in my home town? ".

Asado de la calle, in Argentina is like tango, a God. It is cooked in the street with a simple petrol can cut in half, a parrilla, charcoal and meat. Towards the end of the nineteenth century many Abruzzese emigrated to Argentina, attracted from the state project of agricultural colonization and encouraged by the payment of travel expenses and all expenses for set up in lot of land which, in reality, were sub-leased by private colonization companies. Driven by poverty, many people from Abruzzo left their country without turning back, but the abandonment of the land was often added to the drama of an unrealized dream.

APPELLATION	<b>SANGIOVESE - PRIMITIVO TERRE DI CHIETI IGP</b>		TYPE	<b>RED WINE</b>
GRAPES	Sangiovese and Primitivo minimum 20% - Sangiovese grape probably has Etruscan origins: it seems to come from the area north of the Tevere river and south of Arno river, it then spread beyond the Appenino, up to the Romagna and Emilia hills. Sangiovese considerably changes its expressive characteristics as the climates and the altitude to which it is cultivated vary. Primitivo, on the other hand, seems to have Dalmatian origins. It is widespread throughout southern Italy and especially in Puglia, in the area of Manduria. Its name originates from the precocious ripening of the grapes.			
PRODUCTION AREA	Municipality of Pretoro 602 m a.s.l. The vineyards are located in the agricultural landscape of the Majella Park where the millennial presence of men has preserved of an agricultural biodiversity elsewhere disappeared.			
GRAPE ORIGINS	Sangiovese grape probably has Etruscan origins: it seems to come from the area north of the Tevere river and south of Arno river, it then spread beyond the Appenino, up to the Romagna and Emilia hills. It can be found in two different types: the Big Sangiovese, corresponding to some biotypes grown in Tuscany including the Brunello and the Prugnolo Gentile, and the small Sangiovese, to which most of the Tuscan varieties refer, also in Emilia Romagna and the rest of Italy. Sangiovese significantly changes its expressive characteristics as the climates and the altitude to which it is cultivated vary.			
IN THE VINEYARD	Fabulas vineyard is an element of great agronomic and naturalistic value. The sheeps provide the natural and smart control of native spontaneous flora and the natural fertilization bringing the animal spirit in the vineyard. Machining is minimized. From the location of the vineyards on one side of the mountain it is easy to understand that from a phytosanitary point of view the plants require little intervention and they are related only to the use of copper and sulfur.			
	SOIL	The soils are of medium mixture tending to calcareous and have retained their natural fertility thanks to the poor exploitation of the soil by man.		
	HARVESTING	Handpicked in wooden boxes and in willow and cane baskets.		
IN THE CELLAR	The cellar is equipped with crushing-destemming machines and manual presses. The grapes ferment in large wooden barrels and are aged in amphorae and barrique for several months without undergoing any sulfitation, and subjected to modifications linked to the micro-oxidations due to particular containers of clay and wood. They then age in the bottle, where a small quantity of sulphites is added.			
TASTING NOTES	SIGHT	Vibrant ruby red color.		
	NOSE	Plum, carob and cherry notes.		
	MOUTH	Tannic, intense, with a finish of red fruit jam.		
THE SERVICE	FOOD PAIRINGS	Salami, first dishes with tomato sauce and red meats.	TEMPERATURE	14-16°C
CERTIFICATIONS	 Biodynamic Wine	 Biodiversity Friend	Vegetarian product	 Organic Wine