



PETROLO

Perched among the hillsides of Bocine in the Val d'Arno di Sopra appellation, the Petrolo Villa (pictured) was established in the early 1700s.



Bòggina A 2020 Toscana, Italy

ESTATE

Petrolo is the definition of a cult winery, with an owner and a story that have helped create its legendary status. Though virtually unknown even in the wine world, the Valdarno di Sopra denomination dates back to the days of the Medici family during the Renaissance, and the area has always been renowned for the winemaking potential of the tiny area of Tuscany near Chianti in which it is located. In the last fifteen years, Petrolo has established itself as one of Tuscany's, and Italy's, great wineries and is renowned above all for producing wines with a distinct regional identity.

WINE

Bòggina "A" is made in amphora as a historical testament to Tuscany; terracotta has always played a key role in the region. Since the early Etruscan period, the art of creating and using vases of terracotta has evolved over the centuries in the small village of Impruneta near the Petrolo estate. The Etruscan connection to the Petrolo estate runs deep, as the Petrolo hill was an Etruscan settlement and fortification.

VINEYARD

Soils: Mostly loam soil, with variable rocky stratifications of schist, marl and sandstone.
Farming: EU Organic Certification since 2016. Natural/sustainable farming since 2004. Dry farming, no tillage, total grassing with mulch management, no use of synthetic pesticides or fertilizers.

WINEMAKING

Variety: 100% Sangiovese
Fermentation: In amphorae for no longer than 2 weeks. Limited use of sulfites, open air maceration and cap plunging. The amphorae are then sealed, with the skins still inside, using stainless steel lids.
Aging: The skins are left in the amphore until April, then removed. The wine continues to age in amphorae for an additional 5 months.
Alcohol: 14%

VINTAGE

After a rather mild winter, the initially warm spring brought abundant rains in May and rather cold temperatures for the period. At the beginning of summer, with the heat wave of the first half of June, the development of the vines was realigned to its usual course. The few storms in July were not of real concern and temperatures below average allowed a balanced growth. The grapes in August were washed by some rains but the hot temperatures allowed a very good ripening. The Sangiovese was harvested from the third week of September, in the same period as the Trebbiano. The Cabernet Sauvignon of Campo Lusso was, as usual, the last grape harvested during the first days of October.

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"Very floral and beautiful with orange-peel and cherry aromas that follow through to a medium body with plenty of tension and brightness. A dusty texture to the tannins. From organically grown grapes." -J.S., 8/22

93 Wine Advocate

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