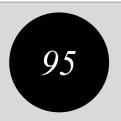


Bòggina "A" is made in amphora as a historical testament to Tuscany; terracotta has always played a key role in the region, and since the early Etruscan period, the art of creating and using vases of terracotta has evolved over the centuries in the small village of Impruneta near the Petrolo estate.

Soil: 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. Grape Variety: 100% Sangiovese

WINEMAKING

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 with the wine until April. The wine continues to age amphorae for an additional 6-8 months.



in un sogno. Il vino è la natura sognata dall'u ant un sogno atura trasfigurata, che solo nel momento in mente desiderio e nostalgia. Tutta la natura è

atura in

JAMES SUCKLING

"Very perfumed aromas of plum, dried berry, cedar, and flower. Full body, with velvety tannins and a juicy finish. Love the texture and richness to this wine. Fascinating smoky undertone. Amphora gives it a life and energy of its own. No wood."