



PETROLO

Bòggina C 2015

Val d'Arno di Sopra DOC

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 is a Sangiovese cru and a testament to the winemaking foresight of Petrolo's founder, Gastone Bazzocchi, who planted the vineyard in 1952 and saw the great quality potential of the vineyard early on. Over the years, the vineyard has been replanted little by little with a massale selection to preserve the diversity of the original clones. Bòggina showcases the great expression of a 100% Sangiovese that Petrolo's unique terroir and microclimate are capable of producing.

VINEYARD

Altitude: 820 ft - 1640 ft above sea level

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% Merlot

WINEMAKING

Fermentation: Natural vinification with native yeasts in concrete vats. Soft and frequent manual pumping over. Skin maceration over 18 days.

Aging: 16-18 months in French barriques and tonneaux



JAMES SUCKLING

"A dense and beautiful young sangiovese with dried cherry, orange rind and flowers. Full body, tight and silky with a long and seamless finish. Tannic and structured. A fantastic sangiovese. Aged in cask. No new wood. Give it two to three years to soften."