



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 2018 Val d'Arno di Spora 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 "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 6-8 months.

Alcohol: 13.5%

VINTAGE

2018 was a very favorable year to viticulture and among the best vintages ever with extraordinary results in the bottle for quality and quantity. Cold temperatures arrived a little later than usual, only in February and the rains came abundant in the spring. The temperatures have remained slightly above average since April and for the rest of the summer but without excess. Precipitation was contained in the summer. These conditions have supported a balanced growth and perfect ripening of the grapes sustaining optimal health conditions.



Petrolo, viticoltori in Vald'Arno di Sopra, discepoli di una tradizione ermetico-ficiana, leonardesca, rinascimentale, che la terra stessa è Dio e che tutto è fertile, per tramite del suo elemento di-vino ed è in tutto. L'Universo è un balzando del respiro ci appare, e futuro in v crediamo di cultura. E nostro senta in un sogno. Il vino è la natura sognata dall'uomo, natura trasfigurata, che solo nel momento in cui è veramente desiderio e nostalgia. Tutta la natura è

Robert Parker
WINE ADVOCATE

"Bòggina A is Sangiovese that has been aged in amphorae. [...] The Bòggina A is pure and punchy in its fruit intensity, with chiseled aromas of wild cherry and dried rose potpourri. The wine offers very soft and subdued tannins, with the natural structure and staying power coming from the crunchy healthiness of the fruit" - MONICA LARNER, 10/2020

94

95 James Suckling

94 Vinous