

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



Galatrona 2018

Toscana IGT

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

Galatrona is Petrolo's most acclaimed wine, a Merlot cru made exclusively with grapes from the Galatrona-Feriale vineyard planted in various phases during the 1990s with low vigor Bordeaux clones. The unique microclimate allows the concentration of the noble components of the grapes that are fundamental for the great structure, elegance, balance, and persistence that has made Galantrona one of Italy's most coveted wines.

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% Merlot

Fermentation: Natural vinification with native yeasts. Vinification occurs in concrete vats with soft and frequent manual pumping over, followed by skin maceration for over 18 days.

Aging: 18 months in French barriques, 1/3 in new oak. Spontaneous malolactic fermentation in wood. Constant batonnage of the fine lees during the first 8 months of aging.

Alcohol: 14.5%

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.



"A beautifully soft and supple expression with dark fruit, cherry, blackberry, tobacco, spice and smoked cedar wood. The results are balanced and elegant, and this vintage has a beautiful manner in which it presents the intensity and depth of Tuscan Merlot without any of the heaviness or darkness you might anticipate. Everything comes together here with careful precision and wholeness." - MONICA LARNER, 10/2020



