

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 2019

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

After a fairly regular winter, the initially mild spring brought abundant rains in May and rather cold temperatures for the period. At the beginning of summer, with the heat wave in June, the development of the vines was realigned to its usual course. The consistent thunderstorms in July did not damage the vines and on the contrary the additional rain allowed a balanced growth of the bunches. The grapes in August benefited from a warm and bright period that guaranteed perfect ripeness and excellent health conditions.



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"The Petrolo 2020 Val d'Arno di Sopra Bòggina A presents the Sangiovese grape with a fresh, focused, almost crunchy personality. This organic wine opens to aromas of wild strawberry or fragolino, lilac, blood orange and rusty earth. It boasts a quasi shiny or brilliant character. Bòggina A shows a lot of primary freshness, fine tannins and balanced acidity." - A.G., 7/22