



PETROLO

## Bòggina A 2016

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 "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.

### 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% 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 in amphorae for an additional 6-8 months.

### VINTAGE

2016 was very similar to 2015, another extremely favorable year for winegrowing. In line with typical Tuscan weather, winter was cold enough with abundant rain showers, followed by a regular spring, while summer on average was warmer than usual but not extreme, allowing the soil to keep its moisture. These conditions sustained healthy and balanced growth and extremely good grape ripening. Harvest started with Merlot during the first week of September, followed by Sangiovese during the second week of September over a period of approximately 14 days. Harvest ended in early October with Cabernet Sauvignon from Petrolo's highest altitude vineyard, Campo Lusso.



### WINE & SPIRITS MAGAZINE

"Bòggina A macerates on the skins in sealed amphorae for about six months, and remains in the vessels for another six months after the skins have been removed, absorbing small amounts of oxygen without any wood influence. The result is a wine with exuberant scents of crushed rose petals and flavors of freshly squeezed red cherries woven together by brisk acidity, with a clarity of fruit that transcends the Bòggina C bottling. Tiny, pebbly tannins give a fine rasp to the flavors, and notes of sun-ripened tomatoes develop as the wine sits in the glass. It's a fascinating and delicious wine for anyone who loves pure sangiovese."