PETROLO

Bòggina A 2017

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 amphorae for an additional 6-8 months.

95

JAMESSUCKLING.COM

"This is a rich yet fresh and bright red with strawberries and hints of citrus. Layered and fruity. Focused dark fruit. Shining. Made in amphora."