



# 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.



## Boggina C 2020

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

Boggina is a Sangiovese cru and a testament to the winemaking foresight of Petrolo's founder, Gastone Bazzocchi, who planted the vineyard in 1952 and saw the great quality potential of the vineyard early on. Over the years, the vineyard has been replanted little by little with a massale selection to preserve the diversity of the original clones. Boggina showcases the great expression of a 100% Sangiovese that Petrolo's unique terroir and microclimate are capable of producing.

### 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:** Natural vinification with native yeasts in concrete vats. Soft and frequent pumping over, followed by long macerations whenever possible.  
**Aging:** Malo-lactic fermentation lasting for 16-18 months in French oak 22 hl barrels and 7 hl tonneaux.  
**Alcohol:** 14%

### VINTAGE

After a rather mild winter, the initially warm spring brought abundant rains in May and rather cold temperatures for the period. At the beginning of summer, with the heat wave of the first half of June, the development of the vines was realigned to its usual course. The few storms in July were not of real concern and temperatures below average allowed a balanced growth. The grapes in August were washed by some rains but the hot temperatures allowed a very good ripening.

## WINE ENTHUSIAST

"A nose that dances gracefully in the space between earthy and spicy, from soil and underbrush to black pepper and cloves, turns over to a palate that's juicy with cherries and rich with dark chocolate, supported by the embrace of sturdy tannins. This is a positively acrobatic Sangiovese." - D.C., 6/23

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95 James Suckling

94+ Wine Advocate

94 Wine & Spirits

93 Wine Spectator