

Petrolo

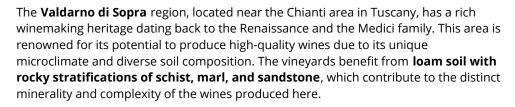
The Petrolo Bòggina B is an exquisite expression of 100% Trebbiano, brilliantly showcasing the potential of this often underrated variety to produce high-quality wines. This wine captivates with its floral notes, minerality, and exceptional balance, offering a sophisticated and complex tasting experience.



Boggina B 2020

Tuscany, Italy

Region and Vineyards



The Trebbiano vines of Bòggina, planted in the 1970s and recently replanted using the original clones, demonstrate Petrolo's dedication to preserving the region's winemaking heritage. Petrolo's vineyards have been **EU Organic Certified since 2016** and have practiced natural and sustainable farming since 2004. The commitment to **dry farming, no tillage, total grassing with mulch management**, and avoiding synthetic pesticides or fertilizers ensures the health and vitality of the vines, resulting in grapes of exceptional quality.



The **Petrolo Bòggina B** is crafted from **100% Trebbiano**. The vinification process begins with soft pressing and natural fermentation using native yeasts in barrique. The aging takes place **on lees for over two years** in French oak tonneaux specially selected by Mounir Saouma, adding depth and complexity to the wine. The final product achieves balance with an alcohol content of 12%.

Tasting Notes

- Color: Straw yellow with golden reflections.
- **Aroma**: Fresh and perfumed notes of beeswax, spicy herbs, and orange blossom, with hints of nuts and honey blossom.
- **Palate**: Beautiful fruit with savory undertones and wet stone minerality. Persistent and complex, with depth of fruit and stunning acidity. The finish is long and linear, transitioning from mineral to a steely character.



Alcohol :12,00 %

Composition: 100% Trebbiano







Boggina B 2020

Did you know?

The **Bòggina B** is inspired by the friendship between Luca Sanjust of Petrolo and Mounir Saouma of the renowned Burgundian winery Lucien le Moine. Their collaboration brought invaluable advice during the various phases of production, both in the winery and the cellar, resulting in a wine that combines the elegance of Burgundy with the authenticity of Tuscany.

Wine Pairing Ideas

- **Herb and Citrus Risotto**: The citrus and fresh herb notes of the risotto complement the floral aromas and minerality of the wine, creating a harmonious pairing.
- **Grilled Fish with Beurre Blanc Sauce**: The rich texture of the fish and buttery sauce enhance the wine's complexity and structure, while the acidity balances the richness of the dish.
- **Fennel and Orange Salad**: The crisp freshness of fennel and the sweetness of orange accentuate the wine's orange blossom and spicy herb notes.
- **Aged Goat Cheese**: The savory character and creamy texture of aged goat cheese pair perfectly with the minerality and complexity of Bòggina B.



James Suckling (JS): 98 Points (2020)

Lots of lemon curd and wax with mustard-flower undertones. Turns to Brazilian lime. Hints of fresh bay leaf, too. Full-bodied, tangy and beautiful. Really long and delicious. Peanuts and white sesame seeds. Superb. Unique and very Tuscan. From organically grown grapes.



Robert Parker (RP): 95 Points (2020)

A pure expression of Trebbiano, the Petrolo 2020 Bòggina B is a creamy, full-bodied white with generous aromas of honey, crushed nuts, yellow rose and flinty stone. There is an especially abundant and sunny quality to the 2020 vintage. Organic fruit comes from a two-hectare site with rocky Galestro soils. There is some debate in Tuscany today on what could one day become the great, age-worthy white grape of the region. Many vintners have their money on Trebbiano.



Wine Enthusiast (WE): 92 Points (2020)

Proving how sophisticated the so-called workhorse grape Trebbiano can be, this wine has a restrained, reduced nose with apples, pears and honeyed nuts. The palate leans even more savory, offering toffee, brown butter and toasted coconut. Delicate flowers seem to bloom on the finish.



