

Petrolo

The Petrolo Bòggina C Valdarno di Sopra is a distinguished expression of 100% Sangiovese, reflecting the exceptional terroir of the Valdarno di Sopra region. This wine is celebrated for its earthy and spicy character, supported by sturdy tannins and rich flavors, making it a quintessential representation of Petrolo's winemaking excellence.

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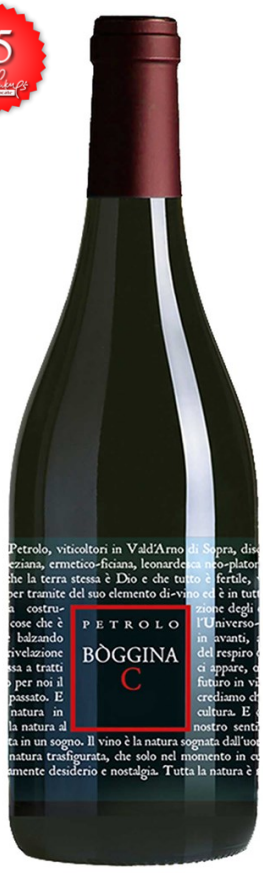

Bòggina C 2020

Tuscany, Italy

Region and Vineyards

The **Valdarno di Sopra** region, located near the Chianti area in Tuscany, has a rich winemaking heritage dating back to the Renaissance and the Medici family. This area is renowned for its potential to produce high-quality wines due to its unique microclimate and diverse soil composition. The vineyards benefit from **loam soil with rocky stratifications of schist, marl, and sandstone**, which contribute to the distinct minerality and complexity of the wines produced here.

The Bòggina vineyard, a Sangiovese cru, was originally planted in 1952 by Petrolo's founder, Gastone Bazzocchi, who recognized the vineyard's great quality potential early on. Over the years, the vineyard has been carefully replanted with a massale selection to preserve the diversity of the original clones. 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 the avoidance of synthetic pesticides or fertilizers ensures the health and vitality of the vines, resulting in grapes of exceptional quality.

Winemaking

The **Petrolo Bòggina C** is crafted from **100% Sangiovese**. The vinification process begins with natural fermentation using native yeasts in concrete vats, accompanied by soft and frequent pumping over. Whenever possible, the wine undergoes long macerations to extract deep color and complex flavors.

Aging includes **16-18 months of malolactic fermentation** in French oak barrels (22 hl) and tonneaux (7 hl). This meticulous process enhances the wine's texture and depth, resulting in a wine that is both structured and expressive. The final product showcases a balanced alcohol content of 14%.

Alcohol :14,00 %

Composition: 100% Sangiovese

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Tasting Notes

- **Color**: Deep ruby red.
- **Aroma**: A graceful nose that dances between earthy and spicy notes, from soil and underbrush to black pepper and cloves.
- **Palate**: Juicy with cherries and rich with dark chocolate, supported by sturdy tannins. The palate is dynamic and acrobatic, offering a blend of power and delicacy.

Did you know?

The **Bòggina** vineyard is a testament to the winemaking foresight of Petrolo's founder, **Gastone Bazzocchi**. His early recognition of the vineyard's potential and commitment to preserving its unique clones has allowed Petrolo to produce a Sangiovese that truly reflects the character and heritage of the Valdarno di Sopra region.

Wine Pairing Ideas

- **Wild Boar Ragù with Pappardelle**: The robust flavors of wild boar, cooked in a rich tomato sauce, pair perfectly with the wine's earthy and spicy character. The broad pappardelle noodles provide a satisfying texture that complements the wine's sturdy tannins.
- **Beef Tagliata with Arugula and Parmesan**: The savory and slightly peppery arugula, along with the rich beef and sharp Parmesan, enhance the wine's spicy notes and complex flavors.
- **Truffle Pizza**: The earthy truffle complements the wine's earthy aromas, while the rich cheese and thin, crispy crust balance the wine's tannins and acidity.
- **Grilled Sausages with Fennel**: The savory, aromatic fennel flavors in the sausages highlight the wine's spicy and earthy profile, making for a harmonious pairing.

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Robert Parker (RP) : 95 Points (2020)

Showing extra richness and concentration, the organic Petrolo 2020 Val d'Arno di Sopra Bòggina C is a single-vineyard expression of Sangiovese. Ripe fruit flavors and black cherry cede to delicate aromas of cola, blue flower and crushed stone. The tannins are delicate and carefully woven into the wine's softly velvety and generous textural fiber.

94 James Suckling

James Suckling (JS) : 94 Points (2018)

The purity of fruit is just right in this red with dried berries, dried leaves, terracotta and dried tobacco. Some smoke, too. It's full-bodied, yet vivid and focused. No new wood. From organically grow grapes from a single vineyard. A beauty and so drinkable now, but will improve nicely with age. Drink or hold.

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Wine Spectator (WS) : 93 Points (2018)

This red smells great, revealing pure black cherry, blackberry and plum fruit, shaded by vanilla, cedar, iron and toasty oak. It's rich and dense, staying fresh and focused on the extended finish. Sangiovese. Best from 2022 through 2038.