

A cult classic in the making, this wine stands as a benchmark for Merlot in Italy, consistently earning acclaim for its structure, balance, and longevity.

PETROLO

Region and Vineyards

Tuscany, Italy

Galatrona 2021



The vineyard's **loam-based soils** contain **rocky stratifications of schist, marl, and sandstone**, creating an optimal environment for **water retention and vine balance**. Sitting at an **altitude of 300 meters**, the vines benefit from **warm days and cool nights**, which help preserve acidity and enhance aromatic complexity.

Since 2004, Petrolo has practiced sustainable and natural farming, fully certified organic since 2016. The estate employs dry farming, no tillage, total grassing with mulch management, and avoids synthetic pesticides or fertilizers, ensuring the utmost respect for the land and its ecosystem.



Galatrona 2021 is crafted from **100% Merlot**, using **natural vinification techniques** that highlight the purity of the fruit and terroir.

The grapes undergo spontaneous fermentation with native yeasts in concrete vats, allowing for a gentle extraction of tannins and aromatics. The maceration period extends over 18 days, ensuring depth and concentration.

Aged for **18 months in French barriques**, with **one-third new oak**, the wine undergoes **spontaneous malolactic fermentation in barrel**, enriching its texture. Additionally, **batonnage of the fine lees is performed for the first 8 months**, enhancing mouthfeel and complexity.



Alcohol :14,00 %

Composition: 100% Merlot







Galatrona 2021

Tasting Notes

- Color: Deep ruby red with garnet reflections.
- **Aroma:** Expressive and refined, with notes of dried lavender, violets, blackberries, and black olive skin, complemented by hints of sage and spice.
- **Palate:** Full-bodied yet vibrant, with silky tannins and remarkable precision. The finish is long, fresh, and energetic, showcasing the wine's impressive structure and aging potential.

Did you know?

The **Val d'Arno di Sopra appellation**, where Galatrona is produced, has roots tracing back to the **Renaissance**, when the **Medici family** recognized the region's potential for **high-quality viticulture**. Despite its historical significance, it remains a **hidden gem in Tuscany**, producing some of Italy's most sought-after wines.

Wine Pairing Ideas

- **Grilled Chianina steak** The bold tannins and deep fruit concentration of Galatrona complement the rich marbling of **Tuscan-bred Chianina beef**.
- **Slow-braised lamb shank** The wine's herbal and black fruit notes enhance the succulent, fall-apart texture of **braised lamb**.
- **Truffle risotto** The wine's earthy and floral nuances pair beautifully with the luxurious umami flavors of **fresh truffles and creamy risotto**.
- **Aged Parmigiano Reggiano** The intensity and structure of Galatrona harmonize with the salty, nutty character of **this classic Italian cheese**.



Vinous (Antonio Galloni) (VN): 98 Points (2021)

The 2021 Galatrona is a rich, deep, expansive wine endowed with striking textural depth and structure. Dark fruit, sage, lavender, mocha and grilled herbs are all amplified in this potent Merlot. Readers will have to be patient, as this will need a number of years to be at its finest.



James Suckling (JS): 98 Points (2021)

The aromas here are very distinct with dried flowers such as lavender and violets. Some sage as well. Black berries and black olive skin. Full-bodied yet linear and energetic with very fine tannins and fantastic length. Fresh and lively in the finish. Merlot. Best after 2026.



Robert Parker (RP): 97 Points (2021)

The 2021 Val d'Arno di Sopra Galatrona shows extremely focused aromas, but very generous ones all the while, with soft mint, cherry and stracciatella over a full-bodied texture with soft layers of spice and cedarwood. The wine boasts an elegantly chalky quality to the tannins, but the mouthfeel is so generous, everything irons out beautifully over the palate. Rating: 97+



