

A critically acclaimed masterpiece, Galatrona 2022 received a perfect 100-point score from James Suckling, cementing its status as one of Italy's most prestigious Merlot wines.

# PETROLO

# Tuscany, Italy

Region and Vineyards

Galatrona 2022

Galatrona is produced from a **single vineyard of Merlot**, planted between the **late 1980s and mid-1990s** using **low-vigor Bordeaux clones**. The vineyard, covering **10 hectares**, is home to 50,000 vines trained in a **spurred cordon system**, ensuring low yields and concentrated fruit.

Situated at an **altitude of 300 meters above sea level**, the vineyard benefits from a **southeastern exposure**, nestled on the **southeastern borders of the Chianti Hills** within the **Val d'Arno di Sopra DOC**. The soil is **loam rich in clay, with shale, marl, and sandstone**, allowing the vines to retain moisture during **hot Tuscan summers**. This unique terroir contributes to Galatrona's balance of **structure**, **power**, **and elegance**, even in challenging vintages.



#### Winemaking

The **2022 vintage** was crafted using **organic viticulture methods**, a practice Petrolo has followed since **2004**, achieving official **organic certification in 2016**. The vineyard is maintained using **dry farming**, **no tillage**, **and total grassing**, with manual interventions only when necessary.

The grapes were **harvested by hand** and carefully selected on sorting tables. **Fermentation occurred spontaneously** with native yeasts in glazed concrete vats, with soft and frequent manual pump-overs to enhance extraction.

Malolactic fermentation was carried out in **French oak**, followed by an **aging period of 18 to 20 months** in **French oak tonneaux and barriques**, with **one-third new barrels**. The wine also underwent **batonnage of the fine lees for the first 8 months**, adding further texture and depth.

Alcohol:14,00 %

Composition: 100% Merlot







### Galatrona 2022

#### **Tasting Notes**

- Color: Deep ruby red with violet reflections.
- **Aroma:** A captivating bouquet of blackberries, ripe plums, violets, and dark cherries, intertwined with hints of cocoa, sweet spices, and graphite.
- **Palate:** Rich and structured, with layers of dark fruit, silky tannins, and a fine mineral backbone. The wine showcases impressive depth, freshness, and a long, persistent finish that highlights the elegance of Tuscan Merlot.

#### Did you know?

Galatrona is named after the **medieval watchtower** that still stands on Petrolo's estate, dating back to the **11th century**. This historical landmark reflects the winery's deep-rooted connection to its land and heritage.

#### Wine Pairing Ideas

- **Bistecca alla Fiorentina** The rich and structured tannins of Galatrona beautifully complement the juicy, charred texture of the Florentine steak.
- **Duck breast with cherry sauce** The wine's dark fruit profile and fine acidity enhance the sweet-savory complexity of this dish.
- **Aged Pecorino Toscano** A perfect match, as the wine's boldness and refined tannins balance the nutty, salty character of the cheese.
- Pappardelle with wild boar ragu The earthy depth of the wine pairs wonderfully with the rich, gamey flavors of slow-cooked wild boar.



#### James Suckling (JS): 100 Points (2022)

The floral aromas are spellbinding, with aromas of violets, lilacs, orange peel, raspberries, rose petals, and some oranges. It's medium- to full-bodied with crunchy and open-grain tannins that are creamy and caressing. It's endless in the finish. Crunchy and energetic. A wine that is thoughtful and gives you such great pleasure. Such purity. It's like eating perfectly ripened grape must. Pure merlot. Drinkable in many ways, but will come together beautifully. A new reference point for merlot in Italy.



#### Decanter (DCT): 96 Points (2022)

Petrolo's single-vineyard Merlot from the Arno Valley is a benchmark Tuscan example of the variety. Vinified in cement tanks, it then spends around 20 months in French oak barriques, one-third new. Bonfire and spiced plum aromas lead to a vibrant, tightly coiled palate full of energy. The black and red berry core is precise and generous, while there's an underlying salinity which connects the fruit and gum-tingling acidity. The tannins are ripe and round, fine and dextrous, laying in support rather than in a leading role. Very primary and with a noticeably woody finish at present, this demands time to show it at its best.







## Galatrona 2022

Vinous (Antonio Galloni) (VN): 94 Points (2022)



The 2022 Galatrona, 100% Merlot, is another super-attractive wine from Petrolo. It offers lovely up-front appeal to match its easygoing personality. Blue/purplish fruit, licorice, lavender, spice and mocha meld together. The 2022 naturally does not have the structure or depth of the top years, but that simply was not possible in this vintage.



