

Petrolo

The Petrolo Galatrona is an exceptional expression of Merlot, showcasing the rich terroir of Tuscany's Valdarno di Sopra region. This wine is renowned for its elegance, complexity, and depth, making it a sought-after choice for connoisseurs and collectors alike.

PETROLO

98 vinous



Galatrona 2020

Tuscany, Italy

Region and Vineyards

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

Petrolo's vineyards, particularly the **Galatrona-Feriale vineyard**, are meticulously maintained under EU Organic Certification 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, producing grapes of exceptional quality.

Winemaking

The **Petrolo Galatrona** is crafted from **100% Merlot**, selected from Bordeaux clones planted during the 1990s. The vinification process begins with natural fermentation using native yeasts in concrete vats, allowing for soft and frequent manual pumping over. This is followed by an extended skin maceration period of over 18 days, extracting deep color and complex flavors.

The wine undergoes **18 months of aging in French barriques**, with one-third of the barrels being new oak. This period includes spontaneous malolactic fermentation in wood and constant batonnage of the fine lees during the first eight months, enhancing the wine's texture and depth. The meticulous winemaking process results in a wine with great structure, elegance, balance, and persistence.

Alcohol :14,30 %

Composition: 100% Merlot

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Tasting Notes

- **Color**: Deep, intense ruby red.
- **Aroma**: Complex bouquet with notes of blackberries, black olives, lavender, violets, and hints of sage.
- **Palate**: Full-bodied yet elegant and energetic, featuring fine tannins and a remarkably long finish. The flavors mirror the aromatic profile with additional layers of dark chocolate and spice.

Did you know?

Petrolo's Galatrona is often considered the Tuscan equivalent of Bordeaux's greatest Merlots, such as Pétrus. Its unique microclimate and careful cultivation methods allow the grapes to develop noble components essential for producing one of Italy's most coveted wines.

Wine Pairing Ideas

- **Duck Breast with Cherry Gastrique**: The succulent duck breast, paired with a cherry gastrique, brings out the wine's dark fruit notes and fine tannins. The acidity of the cherry sauce complements the wine's balance and adds a refreshing contrast to the rich meat.
- **Venison Stew with Juniper Berries**: The gamey flavor of venison, enhanced by the aromatic juniper berries, aligns perfectly with the wine's herbal and spicy undertones. This hearty dish allows the wine's complexity and depth to shine.
- **Pappardelle with Wild Boar Ragu**: The robust flavors of wild boar, slow-cooked in a rich tomato-based sauce, match the wine's full body and dark chocolate notes. The wide pappardelle noodles provide a satisfying texture that complements the wine's elegant finish.
- **Grilled Portobello Mushrooms with Blue Cheese**: The earthy, umami-rich grilled portobello mushrooms, topped with tangy blue cheese, enhance the wine's complexity and aromatic depth. This vegetarian option provides a unique pairing experience that highlights the wine's versatility.
- **Balsamic Glazed Pork Tenderloin**: The sweet and tangy balsamic glaze on the tender pork accentuates the wine's dark fruit and spice characteristics, while the tenderloin's lean yet flavorful profile balances the wine's structure.

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Vinous (Antonio Galloni) (VN) : 98 Points (2020)

The 2020 Galatrona is stunning. In fact, the 2020 is one of the best vintages of the Galatrona I can remember tasting. I am especially impressed by its vertical intensity and explosive energy. All the elements are so impeccably woven together. Dark-toned fruit, crushed rocks, menthol, licorice and spice build into the intense, palate-staining finish. The 2018 spent 18-20 months in French oak, about 25% new, with some larger barrels thrown into the mix. Magnificent. (AG) (8/2023)

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James Suckling (JS) : 97 Points (2020)

Subtle yet intense aromas of black fruit and violets. Extremely perfumed. Crushed stones. Medium-bodied with ultra-fine tannins that give a mouth-feel of velvet that goes on for minutes. Refined and fresh. Al-dente fruit. From organically grown grapes. Better in three to four years.

Robert Parker (RP) : 96 Points (2020)

The Petrolo 2020 Galatrona is a pure expression of organic Merlot and the estate's headline wine. It was first created in 1994 when Luca Sanjust's second child, Lucia, was born. Despite the summer heat that became a challenge for winemakers in many corners of Tuscany, Galatrona shows terrific results in 2020. The vineyard is located in a cool and thickly forested position almost exactly between Florence, Arezzo and Siena. The vintage has a classic quality with a subtle bouquet that grows in intensity as the wine opens in the glass. Aromas of cherry, toasted almond and dried mint fuel a long and very elegant finish. The oak tannins are soft and sweet, and the wine boasts long-lasting flavors.