



Petrolo

The Petrolo Boggina A Valdarno di Sopra is a remarkable Sangiovese, crafted with respect for tradition and innovation. This wine exemplifies the unique terroir of Tuscany, reflecting the estate's commitment to organic and sustainable winemaking practices.



Boggina A 2019

Tuscany, Italy

Region and Vineyards

Valdarno di Sopra, located near Chianti in Tuscany, has a rich winemaking history dating back to the Renaissance. The **Petrolo estate**, set among the hills of Bocine, spans about 20 hectares with a mix of loam soils and rocky stratifications of schist, marl, and sandstone. The estate has been certified organic since 2016 and practices natural and sustainable farming. This includes dry farming, no tillage, and the avoidance of synthetic pesticides and fertilizers, ensuring a healthy vineyard ecosystem.

Winemaking

The **Petrolo Boggina A 2019** is made from **100% Sangiovese** grapes, fermented and aged in terracotta amphorae. This method harkens back to ancient Etruscan winemaking traditions, providing a unique micro-oxygenation that enhances the wine's purity and complexity without imparting oak flavors. Fermentation lasts no more than two weeks, with manual "cap" plunging and minimal use of sulfites.

The wine is then sealed with the skins in **amphorae** for an **eight-month maceration period**, followed by an **additional five months of aging** after the skins are removed.

Tasting Notes

- Color:** Deep ruby red with vibrant hues.
- Aroma:** Aromas of sweet berries, orange peel, cedar, and raw tile. The nose is very perfumed and complex.
- Palate:** Full-bodied with chewy yet polished tannins. The wine is juicy and flavorful, with a bright and clear expression of Sangiovese's characteristic red fruit and earthy notes. The amphora aging imparts a smooth texture and a lingering finish.

Alcohol: 13,50 %

Composition: 100% Sangiovese



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Did You Know?

The use of amphorae for aging this wine is not only a nod to Tuscany's historical winemaking methods but also enhances the wine's natural protection and complexity. This technique allows the wine to develop without the need for added sulfites during maturation.

Wine Pairing Ideas

- **Bistecca alla Fiorentina:** The robust flavors and structured tannins of the Boggina A complement the richness of this classic Tuscan steak.
- **Pappardelle with Wild Boar Ragu:** The wine's acidity and fruit profile balance the hearty, savory notes of the ragu.
- **Aged Pecorino Cheese:** The bold flavors and firm texture of aged Pecorino are beautifully matched by the wine's complexity and depth.

James Suckling (JS) : 94 Points (2019)



Sweet berries with orange peel and hints of cedar and raw tile. Very perfumed. Full-bodied with chewy tannins, yet they are polished and natural. Really juicy and flavorful. Made in amphora.

Robert Parker (RP) : 93 Points (2019)



A pure expression of Sangiovese (closed with a red wax capsule), the Petrolo 2019 Val d'Arno di Sopra Boggina A flaunts its distinct personality. Made in amphorae, this pretty wine is punchy, bright and edgy. To the nose, it exhibits dark berry and wild cherry with wet earth, rusty nail and pressed violets. It sports a mid-weight mouthfeel, and there are hints of sweet plum and dried currant on the close. This is a radically unique expression of Tuscany's workhorse Sangiovese grape.

Wine Spectator (WS) : 92 Points (2018)



A full-bodied, fleshy version, this red sports plum, cherry, iron and tobacco flavors. It's dense, even chunky, yet balanced and long on the mineral-streaked finish. Sangiovese. Drink now through 2033.



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