



PETROLO

## Bòggina B 2016

Toscana IGT

### ESTATE

Petrolo is the definition of a cult winery, with an owner and a story that have helped create its legendary status. Though virtually unknown even in the wine world, the Valdarno di Sopra denomination dates back to the days of the Medici family during the Renaissance, and the area has always been renowned for the winemaking potential of the tiny area of Tuscany near Chianti in which it is located. In the last fifteen years, Petrolo has established itself as one of Tuscany's, and Italy's, great wineries and is renowned above all for producing wines with a distinct regional identity.

### WINE

Bòggina B is a little bit of Burgundy with a Tuscan twist. The wine is made with 100% Trebbiano Toscano. The clone of the Valdarno has been known for its quality since the 1300s, when it was regularly sent to the popes in Rome and the courts of Florence. Petrolo has been using Trebbiano grapes for its vinsanto for decades, but owner Luca Sanjust decided that the time had come for a tribute to the great whites of Valdarno's past. The wine is made under the guidance of one of Burgundy's greats, Mounir Souma of Lucien Le Moine.

### VINEYARD

*Altitude:* 820 ft - 1640 ft above sea level

*Soil:* Mostly loam soil, with variable rocky stratifications of schist, marl and sandstone

*Farming:* EU Organic Certification since 2016. Natural/sustainable farming since 2004. Dry farming, no tillage, total grassing with mulch management, no use of synthetic pesticides or fertilizers.

*Grape Variety:* 100% Trebbiano Toscano

### WINEMAKING

*Fermentation:* Soft pressing and natural vinification with native yeasts in barrique.

*Aging:* "Sur lies" for over 2 years in French barriques and tonneaux specially selected by Lucien Le Moine.

### VINTAGE

2016 was very similar to 2015, another extremely favorable year for winegrowing. In line with typical Tuscan weather, winter was cold enough with abundant rain showers, followed by a regular spring, while summer on average was warmer than usual but not extreme, allowing the soil to keep its moisture. These conditions sustained healthy and balanced growth and extremely good grape ripening. Harvest started with Merlot during the first week of September, followed by Sangiovese during the second week of September over a period of approximately 14 days. Harvest ended in early October with Cabernet Sauvignon from Petrolo's highest altitude vineyard, Campo Lusso.



### JAMES SUCKLING

"This remains one of the coolest whites in Tuscany with a mineral, apple, and light flint aroma and flavor profile. Full-bodied, tight and focused with a beautiful finish of bright acidity and a stone, creamy texture. Made with Lucien Le Moine from Burgundy."