



Perched among the hillsides of Bocine in the Val d'Arno di Sopra appellation, the Petrolo Villa (pictured) was established in the early 1700s.



Bòggina C 2019

Val d'Arno di Sopra DOC

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 is a Sangiovese cru and a testament to the winemaking foresight of Petrolo's founder, Gastone Bazzocchi, who planted the vineyard in 1952 and saw the great quality potential of the vineyard early on. Over the years, the vineyard has been replanted little by little with a massale selection to preserve the diversity of the original clones. Bòggina showcases the great expression of a 100% Sangiovese that Petrolo's unique terroir and microclimate are capable of producing.

VINEYARD

Soils: 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.

WINEMAKING

Variety: 100% Sangiovese

Fermentation: Natural vinification with native yeasts in concrete vats. Soft and frequent pumping over, followed by long macerations whenever possible.

Aging: Malo-lactic fermentation lasting for 16-18 months in French oak 22 hl barrels and 7 hl tonneaux.

Alcohol: 13.5%

VINTAGE

After a fairly regular winter, the initially mild spring brought abundant rains in May and rather cold temperatures for the period. At the beginning of summer, with the heat wave in June, the development of the vines was realigned to its usual course. The consistent thunderstorms in July did not damage the vines and on the contrary the additional rain allowed a balanced growth of the bunches. The grapes in August benefited from a warm and bright period that guaranteed perfect ripeness and excellent health conditions.

vinous

"The 2019 Sangiovese Vigna Boggina is fabulous. Bright, gracious and light on its feet, the 2019 oozes class. Crushed red berry fruit, white flowers, mint and orange peel are some of the notes that grace this wonderfully translucent Sangiovese from Petrolo. The 2019 is one of the best wines I have ever tasted here."
- A.G, 7/22



James Suckling