



PETROLO

## Bòggina C 2016

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

*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% Sangiovese

### WINEMAKING

*Fermentation:* Natural vinification with native yeasts in concrete vats. Soft and frequent manual pumping over. Skin maceration over 18 days.

*Aging:* 16-18 months in French barriques and tonneaux

### 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.



Petrolo, viticoltori in Vald'Arno di Sopra, disce  
leziana, ermetico-ficiana, leonardesca neo-plator  
che la terra stessa è Dio e che tutto è fertile,  
per tramite del suo elemento di-vino ed è in tutt  
a costru- zione degli  
cose che è l'Universo  
balzando in avanti,  
rivoluzione del respiro  
ssa a tratti ci appare, e  
o per noi il futuro in vi  
passato. E crediamo ch  
natura in cultura. E  
la natura al nostro senti  
ta in un sogno. Il vino è la natura sognata dall'uom  
natura trasfigurata, che solo nel momento in cu  
amente desiderio e nostalgia. Tutta la natura è



### WINE & SPIRITS MAGAZINE

"Sangiovese for the 'classic' Bòggina C ages for 18 months in French oak barrels, and comes across as more shy and muted than the highly expressive, amphora-aged Bòggina A (recommended above). The fruit flavors lean toward black cherry and plum, with accents of baking spice and forest floor that give the wine a dark and musky tone. It feels a bit like the stern older sister of the more playful Bòggina A, though a few more years of bottle age will reveal which one has more staying power."