



PETROLO

Galatrona 2014

Val d'Arno di Sopra DOC

ESTATE

Petrolo is located in Mercatale Valdarno, in the center of the triangle made by Florence, Siena and Arezzo. There are no notable wine estates nearby, but with the romance and poetry that wine brings, Petrolo exemplifies a theme seen more and more in Tuscany: little pockets, special places where extraordinary and singular wines can be made. This Estate was bought by the Bazzocchi family in the 1940s and since the mid 80s has been headed by Lucia Bazzocchi Sanjust with the assistance of her son Luca who is now managing the winery. The technical agronomist is Carlo Nesterini, the oenologist is Simone Cuccoli and since June 2002, Carlo Ferrini has been collaborating on agricultural and vinification issues.

WINE

Galatrona is Petrolo's most acclaimed wine, a Merlot cru made exclusively with grapes from the Galatrona-Feriale vineyard planted in various phases during the 1990s with low vigor Bordeaux clones. The unique microclimate allows the concentration of the noble components of the grapes that are fundamental for the great structure, elegance, balance, and persistence that has made Galatrona one of Italy's most coveted wines.

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% Merlot

WINEMAKING

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

Aging: 18 months in French barriques, 1/3 in new oak. Spontaneous malolactic fermentation in wood. Constant batonnage of the fine less during the first 6 months of aging.

VINTAGE

2014 was rainier than the average year in Italy, but thankfully the area around Petrolo was spared any extreme or dangerous rainfall. Winter was mild, followed by a summer without excessive temperatures or heat waves, and more rain. Careful vineyard management and a considerable improvement in weather conditions during the second half of August allowed for a good maturation of the grapes, leading to surprisingly excellent results.



WINE SPECTATOR

"Black currant, cedar, thyme and spice flavors are backed by a solid structure here. Firm tannins take hold of the finish as this winds down, with echoes of fruit and spice."