



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-ficiata, leonardesca neo-platon
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



VINOUS MEDIA

"The 2016 Bòggina C, 100% Sangiovese vinified in cement and aged in oak, is a total knock-out. Readers will find a wine endowed with fabulous richness and depth. Black cherry, plum, lavender, spice and espresso all flesh out in a generous, deeply expressive wine that is ample and nuanced at the same time."