



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 B 2019

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 brings Burgundy to Tuscany. The wine is made of 100% Trebbiano from vines planted in the 1970s and recently replanted below the Bòggina vineyard using the original clones. Defying the traditional view of Trebbiano as a simple variety not suited to making high-quality, interesting wines, Trebbiano from Valdarno was renowned from the 1300s on for its quality, even being sent to popes in Rome and the courts of Florence. Petrolo used Trebbiano grapes for its Vinsanto for decades, but Luca Sanjust wanted to pay tribute to the whites of Valdarno's past. Bòggina B was also inspired by Luca Sanjust's friendship with Mounir Saouma of the great Burgundian winery Lucien le Moine, who guided Petrolo's team and shared priceless advice during the different phases of production, both in the winery and the cellar.

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 VINTAGE

Variety: 100% Trebbiano

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

Aging: Sur lie for over two years in French oak tonneaux specially selected by Mounir Saouma.

Alcohol: 12%

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.

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"Gorgeous aromas of lemon rind, lemon cream, waxy dried apples and hints of cedar and vanilla. Full-bodied with a round, light, chewy palate and a long, intense finish. Fantastic fruit and complexity. Yet always sublime and subtle. From organically grown grapes." - JAMES SUCKLING, 11/2021

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