



TORRIONE 2022

Toscana IGT, Italy

ABOUT PETROLO

Petrolo is the definition of a cult winery, with an owner and a story that have helped create its legendary status. While the estate's benchmark wine, the Merlot cru Galatrona, deservedly receives fireworks in the press and is part of the history of Tuscany's quality revolution in the late 1980s and 1990s, the winery's two other standouts, Torrione and Boggina, are an equally thrilling success - Sangiovese from a special and virtually unknown appellation bordering Chia

THE WINE

Torrione marks the beginning of the Petrolo's quality revolution. It is considered to be the true identity of Petrolo, made with a blend of grapes from all of the estate's vineyards.

TECHNICAL INFORMATION

VARIETY: 80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon

VINEYARD: Torrione is a photograph of Petrolo, a blend of the grapes from all the vineyards: not only Sangiovese from Boggina but also from other historical vineyards of the winery inc

WINEMAKING: Manual harvest in crates. Grape selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pump-overs.

CERTIFICATIONS: Organic

AGING: Maturation in concrete tanks, French oak 40HL barrels, tonneaux and barriques.

ALC. BY VOL.: 14%

PRESS

91 VINOUS

"The 2022 Torrione is a bold, fruity wine with terrific up-front intensity and tons of charm. Crushed red berry fruit, rose petal, cinnamon, new leather and cedar fill out the layers. This approachable, juicy Torrione is a delight."

-Antonio Galloni, Vinous

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 55 (11x5)

CASE DM: 12.2 x 10.2 x 12.8

CASE WEIGHT: 38 lb

BTL HEIGHT: 11.8

BTL WEIGHT: 2.8 lb

ESTATE BOTTLED: Yes

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