



PETROLO

Perched among the hillsides of Bocine in the Val d'Arno di Sopra appellation, the Petrolo Villa (pictured) was established in the early 1700s.



Galatrona 2017

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

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

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

Altitude: 820ft-1640ft above sea level.

Variety: 100% Merlot

Fermentation: Natural vinification with native yeasts. Vinification occurs in concrete vats with soft and frequent manual pumping over, followed by skin maceration for over 18 days.

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

Alcohol: 14.5%

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"Opens with rosemary, thyme and tea leaves, before moving through blackcurrants, dark cherries, brambleberries, ash, tobacco and citrus. Dense, full-bodied and very chewy, this remains incredibly fine and elegant. Robust and enveloping tannins coat the mouth and mold the wild fruit into a sleek, pliable package. Finally, a string of refreshing acidity lifts the finish long and complex." - JS

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