



PETROLO



2015 BÒGGINA B (Bianco)



Bòggina B is produced from **Tuscan Trebbiano**, selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard and recently replanted below the Bòggina vineyard using the same original clones.

Trebbiano of Valdarno was known since '300 for its quality, it was sent to the popes in Rome and the courts of Florence. Petrolo has been using Trebbiano grapes for its vinsanto for decades, but a tribute was due to the renown whites of Valdarno of the past.

Bòggina B was born also from my encounter with **Lucien Le Moine** (Mounir Souma) great producer in Burgundy, who has inspired us, guided us and shared with us precious advise during the different phases of production, both in vineyard and in the cellar.

Denomination:	IGT Toscana Trebbiano, Estate produced and bottled Estate produced and bottled
Grapes	100% Trebbiano
First Vintage:	2014
Production	500 bottles, 50 Magnum
Vinification:	Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in barrique.
Aging:	"Sur lies" for over 2 years in French oak barriques and tonneaux specially selected by Lucien le Moin
Parameters:	Alc:12.5% Tot Acid: 6.84 g/l Vol Acid: 1.01 pH: 3.31



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Denomination:	IGT Toscana Trebbiano, Estate produced and bottled Estate produced and bottled
Grapes:	100% Trebbiano
First Vintage:	2014
Production:	1000 bottles
Vinification:	Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in barrique.
Aging:	"Sur lies" for over 2 years in French oak barriques and tonneaux specially selected by Lucien le Moin
Parameters:	Alc: 13% Tot Acid: 5,63 g/l Vol Acid: 0,62 pH: 3,24