



PETROLO

2015 BÒGGINA A

(Anfora)

The choice of the amphora has a historical dimension to get closer to Tuscany's cultural roots. **Terracotta** in Tuscany always played a key role: since the early Etruscan craftsmanship the art of creating and using vases of terracotta has evolved and refined over centuries in the village of Impruneta. Wine itself was vinified and stored in terracotta since its origin. Everlasting wine vases are made in terracotta.



Denomination: DOC Val d'Arno di Sopra Sangiovese, Vigna Bòggina.
Estate produced and bottled

Grapes 100% Sangiovese

First Vintage: 2011

Production 3000 bottles

Vinification: In terracotta amphorae of 300 and 500 liters. Fermentation in amphorae lasts no longer than 2 weeks, managed with very limited use of sulfites, open-air maceration and "cap" plunging.

The amphorae are then sealed, with the skins still inside, using stainless steel lids.

Aging: The skins are left with the wine until the Easter period. After the skins removal, the wine will continue its aging in amphorae for another 6-8 months. Amphorae allow indirect microoxygenation, similarly to barriques, avoiding reduction excesses during maturation but prevents barrique flavoring. The skins and its content of tannins naturally protect the wine allowing us not to use sulphites.

Parameters: Alc:13.5% Tot Acid: 5.11 g/l Vol Acid: 0.54 pH: 3.70



PETROLO



BÒGGINA A 2016 (Anfora)



The choice of the amphora has a historical dimension to get closer to Tuscany's cultural roots. **Terracotta** in Tuscany always played a key role: since the early Etruscan craftsmanship the art of creating and using vases of terracotta has evolved and refined over centuries in the village of Impruneta. Wine itself was vinified and stored in terracotta since its origin. Everlasting wine vases are made in terracotta.

- Denomination:** DOC Val d'Arno di Sopra Sangiovese, Vigna Bòggina.
Estate produced and bottled
- Grapes** 100% Sangiovese
- First Vintage:** 2011
- Production** 3000 bottles
- Vinification:** In terracotta amphorae of 300 and 500 liters. Fermentation in amphorae lasts no longer than 2 weeks, managed with very limited use of sulfites, open-air maceration and "cap" plunging. The amphorae are then sealed, with the skins still inside, using stainless steel lids.
- Aging:** The skins are left with the wine until the Easter period. After the skins removal, the wine will continue its aging in amphorae for another 4-6 months. Amphorae allow indirect microoxygenation, similarly to barriques, avoiding reduction excesses during maturation but prevents barrique flavoring. The skins and its content of tannins naturally protect the wine allowing us not to use sulphites.
- Parameters:** Alc: 13% Tot Acid: 4,94 g/l Vol Acid: 0,62 pH: 3,51