



PETROLO BÒGGINA C 2015 (Classic)

When I think of Bòggina a small painting of Paul Klee comes to my mind and its description made by Walter Benjamin's in his masterpiece-book "Angelus Novus"...

... "There is a painting by Klee ... It shows an angel who seems about to move away from something he is fixedly contemplating... His face is turned toward the past... But a storm is blowing from Paradise ... The storm irresistibly propels him into the future to which his back is turned..."

Here's Bòggina, a wine turned towards the past (the secular Tuscan tradition in its most beautiful areas vocated to our Sangiovese...) but at the same time a wine pushed inexorably toward the future... (because of the painstaking care we now put, unlike the past, in the slightest details of all processes, in the cellar and in the vineyards).



Bòggina wine is a "Cru" of Sangiovese born because of a dream, a dream my grandfather Ing. Gastone Bazzocchi (that bought the estate in 1947) had when he planted the Bòggina vineyard in 1952. In the years this vineyard of around 5.50 ha has been little by little replanted with a massale selection to preserve the original clone diversity.

Petrolo shows with Bòggina, after the very first bottles of the 50's, the potentialities of a 100% Sangiovese produced in our most suitable parcel of land.

Denomination:	DOC Val d'Arno di Sopra Sangiovese, Vigna Bòggina. Estate produced and bottled
Grapes	100% Sangiovese
First Vintage:	2006
Production	11000 bottles
Vinification:	Manual harvest in crates. Grape selection & sorting table. Natural vinification with native yeasts. Vinification in concrete vats. Soft and frequent manual pumping over. Long macerations.
Aging:	In French oak 40 HL Barrel and Tonneaux.
Parameters:	Alc:13% Tot Acid: 5.78 g/l Vol Acid: 0.63 pH: 3.6



PETROLO



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Aging:	In French oak 22 HL Barrel and Tonneaux.
Parameters:	Alc: 13% Tot Acid: 5.42 g/l Vol Acid: 0.61 pH: 3.53