



PETROLO

GALATRONA



The Vineyard: The wine Galatrona is a **cru of Merlot** made from the vineyard Galatrona planted in various phases during the 1990's with low vigor bordeaux clones in the locality known as Feriale. The vineyard extends for 10 Ha with almost 50.000 plants grown on spurred cordon trellising.

The Soil: Loam rich in **clay**, with **shale, marl and sandstones**. Altitude 300 m asl. South-eastern exposure. Placed on the south-eastern borders of the Chianti Hills, in the **DOC Val d'Arno di Sopra**. **Clay** helps keeping moisture in the soil, of which merlot has higher needs in the hot, dry, Tuscan summers. The combination of stones, shale and clay is among the elements that allow Galatrona to produce elegant and full bodied wines even in what are considered minor vintages.

Vinegrowing Since 2004 we have been abandoning traditional farming methods practising **Natural/Sustainable farming**: dry farming, no tillage, total grassing with mulch management, no synthetic pesticides or fertilizers. Official **Organic Certification** was obtained from harvest 2016 (Petrolo olive oil is organic since the 90's). To achieve **natural balance in the vineyard**, plant management is made by hand with targeted intervention. Heavier pruning and grape thinning is almost absent in the mature vineyards already balanced. Today extra management is only needed in the more challenging years only.

Vinification **Manual harvest in crates** and further grape selection with **sorting table**. **Natural vinification** with native yeasts in concrete vats. Manual, soft and frequent, pumping over. Long macerations.

Aging **Spontaneous malo-lactic** fermentation in wood. Maturation in French oak **barrique**, a third new. Constant **batonnage** of the fine lees for the first 6 months.

Style Intense elegant wine with great structure and complexity, lovely balance between acidity, fruit and tannins. A great wine, beyond the grape varietal it's made from, must **talk of the piece of land it came from**. Beyond being mainly good, it has to be a classic in its own way.



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Vintages

Galatrona 2016		1st vintage: certified Organic Wine
Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot	
Vintage Report	A very favorable year for winegrowing. Among the best vintages ever. In line with the typical Tuscan weather, winter was cold enough with abundant rain showers, regular spring followed and a hot and dry summer followed with no excesses . These conditions sustained healthy and balanced growth and extremely good grape ripening.	
Harvest	Regular. Started the first week of September	
Yield	This vintage allowed abundant quality production.	
Production	30000 bottles	
Score (*)	98 JS	
Parameters	Alc: 14% Tot Acid: 5,70 g/l Vol Acid: 0,81 pH: 3,57	

Galatrona 2015	
Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
Vintage Report	A very favorable year for winegrowing. Among the best vintages ever. In line with the typical Tuscan weather, winter was cold enough with abundant rain showers, regular spring followed and a hot and dry summer followed with no excesses . These conditions sustained healthy and balanced growth and extremely good grape ripening.
Harvest	Regular. Started the first week of September
Yield	This vintage allowed abundant quality production.
Production	25000 bottles
Score (*)	99 JS (2 nd best wine of the World) 96 WA 92 WS 2 bicc GR Grande Vino SW
Parameters	Alc: 13,5% Tot Acid: 5,70 g/l Vol Acid: 0,81 pH: 3,72

Galatrona 2014	
Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
Vintage Report	Mild year but wetter than normal. Our area hasn't had extreme or harmful conditions. By the end of August a thorough weather improvement and a continuous careful agronomic work allowed to obtain excellent results. Galatrona shows once again its ability to give surprisingly good results also after vintages considered more difficult.
Harvest	Regular. Started the first week of September
Yield	Yield was more contained to help remaining grapes to complete the maturation cycle optimally.
Production	16000 bottles
Score (*)	95 JS 90 WS
Parameters	Alcool:13.8% Acidity: 5.64 g/l pH:3.48 Dry Extract: 29 g/l

Galatrona 2013		First year: DOC Valdarno di Sopra
Wine Appellation	- DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot	
Vintage Report	- Great vintage. Temperatures and rain showers within the average. No water stress. Regular vine growth and optimal maturation thanks to gradual ripening.	
Harvest	- First week of September.	
Yield	- The great vintage helped the plants to slightly increase their yield.	
Production	- 20000 bottles	
Score (*)	98 JS 92 WS 91 AG 97+ WA 3bicch GR	
Parameters	Alcool:13.89% Acidity: 5.78 g/l pH:3.55 Dry Extract: 29.6 g/l	



PETROLO



Galatrona 2012

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Very dry year but good sunshine. Soil was extremely dry after the 2011 late drought. Enough rain showers in April prevented real problems. Intense dry heat arrived early from June. Problems due to summer drought were avoided thanks to little rain showers in August which helped vines to complete the maturation cycle.
Harvest	- First days of September, like in the best regular years.
Yield	- Quantity was affected by the summer dry weather, while quality was maintained.
Production	- 15000 bottles
Score (*)	96 JS 93 AG 94 WA 93 WS 97 Falstaff 3/3 GR 5/5 DU
Parameters	Alcool: 13.99% Acidity: 6.19 g/l pH:3.55 Dry Extract: 31.6 g/l

Galatrona 2011

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- This vintage was a challenge. Started regular but record high heat and dry winds arrived by the second half of August accelerating maturation and concentration of sugars.
Harvest	- Anticipated to the 26 th of August to maintain acidity and limit rise of sugar concentration.
Yield	- Loss of production was limited thanks to quick reaction and early Harvest.
Production	- 15000 bottles
Score (*)	99 JS 95 AG 94 IA 94 WA
Parameters	Alcool:14.08% Acidity:5.82 g/l pH:3.61 Dry Extract: 31.4 g/l

Galatrona 2010

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Very good vintage. Temperatures and rain showers within the average. No water stress. Regular vine growth and optimal maturation thanks to gradual ripening.
Harvest	- Regular harvest like you expect on very good vintages. Merlot grapes were picked from 6 th September.
Yield	- Regular
Production	- 18000 bottles
Score (*)	95 JS 94+ IA 93? WA
Parameters	Alcool:14.42% Acidity:5.67 g/l pH:3.62 Dry Extract:29.8 g/l

Galatrona 2009

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Great vintage, extremely balanced weather conditions allowing slow gradual ripening to occur and no stress.
Harvest	- Started on 31 st of August, conditions allowed a very long, slow paced harvest, we had time to wait for the single batches to reach optimal maturation before picking.
Yield	- Regular. The younger vines now in early maturity allowed for greater production.
Production	- 18000 bottles
Score (*)	97 JS 94 IA 94 AG 98 WA
Parameters	Alcool:14.20% Acidity:5.88 g/l pH:3.68 Dry Extract:33.5 g/l

Galatrona 2008

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Started as a cool and wet vintage. Extra management in the field was needed to keep perfect sanitary conditions. Weather conditions changed the second half of September allowing very good ripening, favoring elegance over structure.
Harvest	- Begun 5 th of September, was a nice and long harvest as the good ripening allowed a nice slow pace picking.
Yield	- Yield was slightly limited. While the older vines kept the deep structure we want for this wine, the younger vines now in early maturity managed to give very elegant results.
Production	- 15000 bottles
Score (*)	95 JS 93+ AG 93 IA 93+ WA
Parameters	Alcool:14.00% Acidity:5.60 g/l pH:3.62 Dry Extract:30.5 g/l



PETROLO



Galatrona 2007

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- A typical chianti year. Cold winter, healthy spring showers, nice sunshine, warm summer. Balanced vintage allowing great maturation concentrating nicely all the noble components of the grapes.
Harvest	- started on the 29 th of August.
Yield	- Regular yield with incredible structure and elegance
Production	- 15000 bottles
Score (*)	98 JS 95+ AG 94 IA 95+ WA
Parameters	Alcool:14.32% Acidity:5.38 g/l Dry Extract:30.5 g/l

Galatrona 2004

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Very good year, among the best vintages for Petrolo, both for Merlot and Sangiovese.
Harvest	- Started 9 th September, the great conditions allowed a slow paced harvest as happens in the best years.
Yield	- Very good production considering a good portion of the Feriala/Galatrona vineyard was only 8 years old.
Production	- 12000 bottles
Score (*)	97 JS 96 AG 96 IA 97 WA
Parameters	Alcool:14.00% Acidity:5.00 g/l Dry Extract:30.2 g/l

Galatrona 2001

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Lovely warm vintage that favored structure and good maturation even in the younger grapes.
Harvest	- Started in 6 th September
Yield	- Regular considering a good portion of many young vineyards.
Production	- 11000 bottles
Score (*)	96 JS 96+ IA
Parameters	Alcool:13.70% Acidity:5.80 g/l pH:3.51 Dry Extract:34.40 g/l

Galatrona 2000

Wine Appellation	- IGT Toscana. 100% merlot. Estate produced and bottled.
Vintage Report	- A hot dry summer with little rain
Harvest	- anticipated to the 28 th of August due to the quick maturation of the grapes.
Yield	- The production was quite low. Grapes were chosen only from the older vines planted in the 90's.
Production	- 6000 bottles
Score (*)	95 JS 92 WA
Parameters	Alcool:14.50% Acidity:5.10 g/l Dry Extract:29.95 g/l

Galatrona 1998

Wine Appellation	- IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	- A difficult vintage, very rainy spring needed extra green management but did help growth in the younger vines, not yet in production. Summer had good average heat and sunshine managing grapes to reach maturation slightly later than usual but before rain could arrive.
Harvest	- Starting 9 th of September quickly harvested before new rains arrived later in the month.
Yield	- Regular considering the young average age of the plants.
Production	- 4500 bottles
Score (*)	95 JS 93 IA