



## PETROLO

### SANPETROLO 2006



*From 2001 Petrolo's Vinsanto del Chianti is named SANPETROLO. This decision was taken because of the limited and incomprehensible views of the Vinsanto del Chianti disciplinary.*

*SANPETROLO has very peculiar and for us outstanding features, that don't agree with the very confining analytical values of the Vinsanto del Chianti denomination. The wine is aged for 9 years in small 55l casks, it's not filtered and has lower alcohol (under the regulated 15,5% Vol. limit) and is very high in sugar content (above 300 g/l). From 2001 vintage Petrolo Vinsanto del Chianti DOC is SANPETROLO*

<b>Denomination:</b>	IGT Toscana Passito – estate produced and bottled
<b>Grapes:</b>	50% White Malvasia and 50% Tuscan Trebbiano
<b>First vintage:</b>	2001
<b>Production</b>	around 600 half-bottles, 0.375 litre
<b>Withering:</b>	the best bunches of the oldest vineyards of Petrolo are laid on specific open-worked crates and stored in a dry and ventilated room until February-March after the harvest.
<b>Vinification:</b>	as soon as the grapes reach the best withering stage they are accurately chosen according to their health condition and the bunches are introduced whole in a pneumatic press where they are gently and softly squeezed. The obtained must is separated by its lees allowing it to rest for approximately 2 days. The wine is made with the help of the previous year yeast called the "Mother" and aged in small 50 and 100 l barrels called "Caratello".
<b>Aging:</b>	Aging lasts for at least 9 years, in sealed caratelli, and kept in the "vinsantaia", a well aerated room distinguished by big jumps in temperature. Only the casks with the best giving results will be blended. Bottling and maturation in bottle will follow.
<b>Parameters:</b>	Alc: 10% Acid Tot: 10,12 g/l Acid Vol: 2,20 pH: 3,52 Sugars 440 g/l Dry Extract 480 g/l