



PETROLO



TORRIONE 2018

**TORRIONE TURNS THIRTY! (1988-2018)**

*The 2018 vintage receives on its label a special loving heart, not only to celebrate this special occasion but also because 2018 is one of the nicest and endearing versions ever made. The new graphic was made with the contribution of Sabina Mirri, internationally acclaimed artist.*

A very dear wine to Petrolo, wanted by Lucia Bazzocchi Sanjust in **1988** and made at the time with the help of former wine consultant Giulio Gambelli. Torrione marks the beginning of the **winery's new approach** to winemaking aiming to produce wines of the highest quality.

Torrione is a photograph of Petrolo, a blend of the grapes of all the vineyards of Petrolo: not only Sangiovese from Bòggina but also from other "historical" vineyards of Petrolo, including Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso.

This wine keeps an eye to the **secular Tuscan tradition** of adding French varieties to Sangiovese which do not alter the quality of our wines since it is the territory that prevails over the different varieties.



<b>Denomination:</b>	DOC VAL D'ARNO DI SOPRA PIETRAVIVA ROSSO - Estate produced and bottled
<b>Certification:</b>	Organic Wine
<b>Grapes:</b>	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
<b>First Vintage:</b>	1988
<b>Production:</b>	46.500 bottles – 1000 magnum – 100 jéroboams – 30 Mathusalem – 1 Melchizédec
<b>Vinification:</b>	Manual harvest in crates. Grape selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations.
<b>Aging:</b>	Spontaneous malo-lactic fermentation in wood. Maturation in concrete tanks, French oak 40HL barrels, tonneaux and barriques for 15/18 months.
<b>Parameters:</b>	Alc: 14% Tot Acid: 5.40g/l Vol Acid: 0.86 pH: 3.63



*"A red with plenty of blackberry, blackolive, floral and oyster-shell character. It's full-bodied, yet layered, extremely polished and beautiful. A dusty texture. Hazelnut and walnut undertones. From organically grown grapes. A little more merlot and cabernet sauvignon in the blend. Gorgeous now, but better after 2021 and onwards". - James Suckling, JAMESSUCKLING.COM*



*"This is such a fun edition of this wine with a fluttering heart sketched onto the front label. I imagine that the heart could be dedicated to proprietor Luca Sanjust's rambunctious mother who recently passed away. Made with organic fruit, the Petrolo 2018 Val d'Arno di Sopra Torrione is a blend of Sangiovese, Cabernet Sauvignon and Merlot. The wine opens to a dark and rich appearance with punchy aromas of tart cherry and wild berry. Warm aromas of tobacco, spice and cedar wood appear gradually as the wine opens in the glass. An ample 50,000 bottles and 1,500 magnums were produced". - Monica Larner, ROBERT PARKER WINE ADVOCATE*



*"Petrolo's 2018 Torrione is fabulous. Deep, inky and generous, the 2018 packs a serious punch. Ripe dark red fruit, chocolate, spice, leather and tobacco are all kicked up a few notches, with sweet foral top notes that add aromatic lift. The 2018 is an especially boisterous Torrione, with all the elements in the right place. In a word: delicious". - Antonio Galloni, VINOUS*



PETROLO

## TORRIONE 2017



A very dear wine to Petrolino, wanted by Lucia Bazzocchi Sanjust in **1988** and made at the time with the help of former wine consultant Giulio Gambelli, Torrione marks the beginning of the **winery's new approach** to winemaking: aiming to produce wines of the highest quality.

Torrione is the true identity of Petrolino, blending the grapes of **all the vineyards of Petrolino**: not only Sangiovese from Bòggina but also other "historical" vineyards of Sangiovese, Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso. This wine keeps an eye to the secular **Tuscan tradition** of adding French varietals to Sangiovese.

<b>Denomination:</b>	IGT Toscana Rosso
<b>Grapes:</b>	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
<b>First Vintage:</b>	1988
<b>Production:</b>	25.000 bottles
<b>Vinification:</b>	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.
<b>Aging:</b>	In French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.
<b>Parameters:</b>	Alc: 14% Tot Acid: 5.22 g/l Vol Acid: 0.62 pH: 3,61



PETROLO



## TORRIONE 2016



A very dear wine to Petrolino, wanted by Lucia Bazzocchi Sanjust in **1988** and made at the time with the help of former wine consultant Giulio Gambelli, Torrione marks the beginning of the **winery's new approach** to winemaking: aiming to produce wines of the highest quality.

Torrione is the true identity of Petrolino, blending the grapes of **all the vineyards of Petrolino**: not only Sangiovese from Bòggina but also other "historical" vineyards of Sangiovese, Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso.

This wine keeps an eye to the secular **Tuscan tradition** of adding French varietals to Sangiovese.

<b>Denomination:</b>	DOC Val d'Arno di Sopra - Estate produced and bottled
<b>Certification</b>	Organic Wine
<b>Grapes</b>	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
<b>First Vintage:</b>	1988
<b>Production</b>	50000 bottles
<b>Vinification:</b>	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.
<b>Aging:</b>	In French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.

JAMES SUCKLING.COM



*"Aromas of dried flowers, dried berries, cherries and hints of stones. Full-bodied, very firm and silky. An intense underlying energy of acidity and a lovely finish. 75% sangiovese, 20% merlot and 5% cabernet sauvignon. One of the best ever?" Drink in 2020 J. Suckling.*



PETROLO

## TORRIONE 2015



A very dear wine to Petrolino, wanted by Lucia Bazzocchi Sanjust in 1988 and made at the time with the help of former wine consultant Giulio Gambelli, Torrione marks the beginning of the **winery's new approach** to winemaking: aiming to produce wines of the highest quality.

Torrione is the true identity of Petrolino, blending the grapes of all the vineyards of Petrolino: not only Sangiovese from Bòggina but also other “historical” vineyards of Sangiovese, Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso.

This wine keeps an eye to the secular Tuscan tradition of adding French varietals to Sangiovese.

<b>Denomination:</b>	DOC Val d'Arno di Sopra Pietraviva Rosso - Estate produced and bottled
<b>Grapes</b>	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
<b>First Vintage:</b>	1988
<b>Production</b>	45000 bottles
<b>Vinification:</b>	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.
<b>Aging:</b>	In French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.
<b>Parameters:</b>	Alc: 13% Tot Acid: 5,39 g/l Vol Acid: 0,69 pH: 3,68

JAMES SUCKLING.COM



*“Lovely aromas of sweet fruit, flowers such as violets and black olives. Sandalwood undertones. Full body and extremely fine tannins. Persistent and sexy. Shows such intensity and finesse. Drink in 2019” J. Suckling*