



PETROLO

BÒGGINA B 2018

(Bianco)



Bòggina B is produced from plants of Tuscan Trebbiano selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard. They have been recently replanted below the Bòggina vineyard using the same original clones.

Trebbiano of Valdarno was known since '300 for its quality, it was sent to the popes in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines of Valdarno of the past.

Bòggina B was also born from my encounter with Lucien Le Moine (Mounir Souma) great producer in Burgundy, who has inspired us, guided and shared with us precious advice during the different phases of production, both in vineyard and in the cellar.

- Denomination:** IGT TOSCANA TREBBIANO - Estate produced and bottled
- Certification:** Organic Wine
- Grapes:** 100% Trebbiano
- First Vintage:** 2014
- Production:** 3266 bottles - 100 magnum
- Vinification:** Manual harvest in crates. Grape selection with sorting table. Natural vinification with native yeasts in tonneaux.
- Aging:** "Sur lies" for over 15 months in French oak tonneaux specially selected by Lucien le Moine. The constant batonnage the wine receives during the first months is then gradually decreased. The wine is never racked until the bottling.
- Parameters:** Alc: 12 % Tot Acid: 5,71 g/l Vol Acid: 0,55 pH: -3,23



"This white offers serious layers of fruit and acidity with fantastically complex apples, honey blossom, nuts and walnuts on the nose and palate. It's fullbodied, yet fresh and vivid. Acidity and fruit is all there. Soulful is the word. An exceptional wine that shows such complexity and beauty. From organically grown grapes. Drink or hold." - **James Suckling, JAMESSUCKLING.COM**



"This is a niche wine that will capture your heart and mind. 2018 Bòggina B (closed with a wax capsule) is a pure expression of Trebbiano that is aged carefully on the lees to add to its aromatic intensity and complexity. Trebbiano can sometimes produce viscous and waxy wines, but that's not the case here. This is a beautifully pure and sophisticated expression that offers honey, peach, acacia flower, toasted almond and spicy saffron. The aromas are delivered with extreme focus and sharpness, and that's the main takeaway of this vintage. Fresh acidity and racy mineral notes give this white wine the power to cut through an epic spaghetti alle vongole. If you don't already know Bòggina B, I highly recommend you try it." **Monica Larner, ROBERT PARKER WINE ADVOCATE.**



"The 2018 Bòggina B (Bòggina Bianco) is bright, focused and full of energy. Lemon peel, crushed rocks, mint and white pepper come alive in a wine that combines sizzling energy and depth. A hint of reduction remains, but it adds character without dominating the wine's balance. Wow!" - **Antonio Galloni, VINOUS.**



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Denomination:	IGT Toscana Trebbiano Estate produced and bottled
Grapes:	100% Trebbiano
First Vintage:	2014
Production:	3000 bottles – 50 Magnum
Vinification:	Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in barrique.
Aging:	"Sur lies" for over 2 years in French oak barriques and tonneaux specially selected by Lucien le Moine.
Parameters:	Alc: 13 % Tot Acid: 5,8 g/l Vol Acid: 0,84 pH: 3,33



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"A cellar-worthy expression of Trebbiano Toscano, the 2017 Bòggina B sees extended aging on the lees to create a creamy and generous medium to fullbodied white wine. The Etruscan-named Bòggina opens to a light golden color followed by Mediterranean aromas of stone fruit, apricot and candied orange peel. That sur lie aging contributes to the honey-like fattiness or creaminess of the wine that is played up a notch higher in a hot and dry vintage such as this, which resulted in extra fruit concentration. [...]" **Monica Lerner, ROBERT PARKER WINE ADVOCATE.**



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Denomination:	IGT Toscana Trebbiano, Estate produced and bottled Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Trebbiano
First Vintage:	2014
Production:	1000 bottles
Vinification:	Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in barrique.
Aging:	"Sur lies" for over 2 years in French oak barriques and tonneaux specially selected by Lucien le Moine
Parameters:	Alc: 13 % Tot Acid: 5,63 g/l Vol Acid: 0,62 pH: 3,24

JAMES SUCKLING.COM



"This remains one of the coolest whites in Tuscany with a mineral, apple, and light flint aroma and flavor profile. Full-bodied, tight and focused with a beautiful finish of bright acidity and a stone, creamy texture. Made with Lucien Le Moine from Burgundy. Drink now." J. Suckling



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BÒGGINA B 2015 (Bianco)



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Denomination:	IGT Toscana Trebbiano, Estate produced and bottled
Grapes	100% Trebbiano
First Vintage:	2014
Production	500 bottles, 50 Magnum
Vinification:	Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in barrique.
Aging:	"Sur lies" for over 2 years in French oak barriques and tonneaux specially selected by Lucien le Moine
Parameters:	Alc:12.5% Tot Acid: 6.84 g/l Vol Acid: 1.01 pH: 3.31

JAMES SUCKLING.COM



"Aromas of lemon rind, honeycomb, and dried apple. Full body, lightly chewy with phenolic tension and style. Undertones of straw and almonds and hints of cream. Very complex finish. Extremely structured. Impressive follow up to the excellent 2014 debut. Only two barrels made. Better in 2019." J. Suckling