



PETROLO



GALATRONA



The Vineyard: Galatrona is the “Gran-Cru” of Petrolo, only made with **Merlot grapes** from the vineyard Galatrona planted between the end of the 80’s and half of the 90’s with low vigor bordeaux clones. 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 sandstone**. 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**, the plants are managed 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.

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

Aging: **Spontaneous malo-lactic** fermentation in wood. Maturation for about 18/20 months in rigorously selected **French oak tonneaux and barriques**, new for about a third. Constant **batonnage** of the fine lees for the first 8 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 2018-1994

Galatrona 2018		ORGANIC
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and Bottled. ORGANIC	
Vintage Report	Among the best vintages ever with extraordinary results for quality and quantity. The winter cold and rain showers came late. Spring was very pleasant and sunny with temperatures slightly above average. The summer maintained warm temperatures without excess and limited rainfall. These conditions supported a balanced growth and perfect ripening .	
Harvest	Regular. Started the first week of September	
Yield	This vintage allowed abundant quality production.	
Production	30000 bottles; 1500 magnum; 300 jeroboam; 50 Mathusalem; 5 Salmanazar; 10 Nabuchodonosor; 5 Melchior; 3 Primat	
Score (*)	98 TOP100 JS 96 VG 97 RP 97 DEC 96 DW 99+ TOP 100 LG	
Parameters	Alc: 14,5% - Tot Acid: 5.54 g/l - Vol Acid: 0,83g/l pH: - Dry Extract: 30.1 g/l	

Galatrona 2017		ORGANIC
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled. ORGANIC	
Vintage Report	Very difficult vintage with spring frosts and great summer drought . Fortunately, the Galatrona vineyard did not suffer damage from the frost but the production was compromised by the drought, which made us drastically reduce the yields to allow balanced ripening on the few selected bunches left on the plants.	
Harvest	Anticipated to the first week of September	
Yield	Drastically reduced	
Production	20000 bottles	
Score (*)	97 JS 95 WA 94 AG 95 FA 3b GR 5grappoli DU 96 DW	
Parameters	Alc: 14,5 % - Tot Acid: 5.52 g/l - Vol Acid: 0,83g/l pH: 3.62 Dry Extract: 30.6 g/l	

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



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Galatrona 2014

Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
Vintage Report	Mild year and wetter than normal. Our area was not affected by 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

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 some 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



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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

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 2006

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- An unusually dry vintage. The dry and early Spring anticipated the phenolic maturation. Fortunately, summer was hot but without excessive peaks in temperature so the plants did not suffer.
Harvest	- Completed during the first decade of September.
Production	- 15000 bottles
Tasting Review (J. Suckling)	-Score 96 Big and fleshy, with loads of blackberry, dark chocolate, olive and vanilla character. Full and chewy, with beautiful ripe fruit and quality tannins. This is juicy. Layered, dense and beautiful. A Merlot for the cellar.

Galatrona 2005

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Spring progressed normally. Summer was hot but without excessive peaks of temperatures.
Harvest	- During the first decade of September.
Production	- 15000 bottles
Tasting Review (J. Suckling)	- Score 93 Intense aromas of violet and other flowers, with hints of blackberry, currant and blueberry. Full-bodied, with layers of velvety tannins and a long finish of fruit and chocolate. Not the 2004, but excellent nonetheless. Merlot. Best after 2010.



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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 2003

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	-opposite to 2002, this vintage was extremely hot and dry already from Spring. Summer heat kicked in even more aggressively and drought affected the vines. A balanced maturation was only achieved by increasingly limiting the yield per plant to 350 gr.
Harvest	To prevent over maturation, dried bunches and keep the right acidity we had to rush to harvest on the 20 th of August. We only harvested from the early morning to midday because of the hot temperatures that prevented working in the afternoon.
Production	- 10000 bottles
Tasting Review (J. Suckling)	- score 96 Fantastic aromas of black olives, meat and berries with hints of violets. Complex. Full-bodied, velvety and long. Gorgeous and powerful Merlot. Blockbuster. This could be the wine of the vintage. Best after 2008.

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 the vineyard was very young.
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 1999

Wine Appellation	- IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	- Thanks to plenty of rain during March-April, the vines positively managed the summer drought and hot temperatures. The 1999 vintage gave similar results to 1997.
Harvest	- Middle of September
Production	- 4500 bottles
Tasting Review (J. Suckling)	- score 96 Flashy, seductive red. This remains the Pétrus of Italy. Black color, with opulent aromas of blackberries, cherries and minty oak. Full-bodied, with chewy yet extremely polished tannins and a long, long_nish. This is really exciting stuff.



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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

Galatrona 1997

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- The late frost in spring limited the production but the lovely warm summer and almost no rain showers allowed an extraordinary maturation on the plant.
Harvest	As in the best vintages, harvest started on the first decade of September
Production	- 3000 bottles
Tasting Review (J. Suckling)	-score 96 This is still holding on beautifully with balsamic aromas that are very rich and powerful. The ever-impressive fruit comprises plums and raspberries. It's full-bodied with silky and caressing tannins. Always a joy to drink.

Galatrona 1996

Vintage Report	- The sunny days of spring and summer allowed for a healthy growth of the plants. The September rain showers challenged grape production in Tuscany but did not affect Petrolo's production as much as wild boars did. Being the first to ripen, the merlot grape of the small and low yielding vineyard of Galatrona did not stand the animal pressure.
Production	NO PRODUCTION

Galatrona 1995

Wine Appellation	- IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	- A good average spring gave way to a cool July and showers in August. The end of the summer though was perfect, sunny and warm, turning an average vintage in an exceptional one.
Harvest	- Starting 9 th of September quickly harvested before new rains arrived later in the month.
Production	- less than 1000 bottles
Tasting Review (J. Suckling)	- score 90 Very polished Merlot, as well-cut as an Armani suit. Violets and currants with an underlying cherry character on the nose. Medium- to full-bodied, with fine tannins and a caressing texture. Best after 2000

Galatrona 1994

Wine Appellation	- IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	- An average vintage made difficult because of the mid-September showers.
Harvest	- Beginning September quickly harvested before new rains arrived later in the month.
Production	- Less than 1000 bottles
Tasting Review (J. Suckling)	- score 91 A newcomer to Merlot-and red hot. This wine is dark-colored with the essence of blackberry, cherry and boysenberry marking its character. It is full-bodied and gushing with fruit, has full tannins, long and velvety. Better after 1999.