



PETROLO

BÒGGINA A 2019

(Amphora)



The choice of the amphora has a historical meaning, allowing to bring us closer to Tuscany's cultural roots. **Terracotta** in Tuscany always played a key role: Etruscans have made and used terracotta vases for centuries, a craftsmanship that has since been evolving and refining by the village of Impruneta. Wine itself was made and stored in terracotta since its origins. Moreover terracotta is a nearly everlasting wine vase.

- Denomination:** DOC VAL D'ARNO DI SOPRA SANGIOVESE VIGNA BÒGGINA - Estate produced and bottled
- Certification:** Organic Wine
- Grapes:** 100% Sangiovese
- Harvest:** 2nd half of September
- First Vintage:** 2011
- Production:** 2930 bottles – 50 magnum
- Vinification:** In terracotta amphorae of 300 and 500 liters. Almost no sulfites added. Natural fermentation in amphorae with native yeast. Manual “cap” plunging. As fermentation ends, the amphorae are sealed with the skins for about an 8-month long maceration.
- Aging:** After the skins removal, the wine continues its aging in amphorae for another 5 months. Amphorae allow a similar microoxygenation as barriques, avoiding reduction excesses but prevent barrique flavoring. The wine is naturally protected by the extended contact with the skins without needing any sulphites addition.
- Parameters:** Alc: 13.88 % Tot Acid: 5.23 g/l Vol Acid: 0.68 pH: 3.62

JAMES SUCKLING



“Sweet berries with orange peel and hints of cedar and raw tile. Very perfumed. Full-bodied with chewy tannins, yet they are polished and natural. Really juicy and flavorful. Made in amphora. From organically grown grapes. Drink now – James Suckling, JAMESUCKLING.COM

05 Aug 2021

ROBERT PARKER – THE WINE ADVOCATE



“A pure expression of Sangiovese (closed with a red wax capsule), the Petrolò 2019 Val d'Arno di Sopra Bòggina A flaunts its distinct personality. Made in amphorae, this pretty wine is punchy, bright and edgy. To the nose, it exhibits dark berry and wild cherry with wet earth, rusty nail and pressed violets. It sports a mid-weight mouthfeel, and there are hints of sweet plum and dried currant on the close. This is a radically unique expression of Tuscany's workhorse Sangiovese grape.” – Monica Lerner, THE WINE ADVOCATE

31 Mar 2022



PETROLO



BÒGGINA A 2018 (Amphora)



The choice of the amphora has the historical meaning of getting closer to Tuscany's cultural roots. **Terracotta** in Tuscany always played a key role: since the early Etruscan craftsmanship the art of creating and using vases of terracotta has evolved and refined over centuries in the village of Impruneta. Wine itself was vinified and stored in terracotta since its origin. Everlasting wine vases are made in terracotta.

Denomination: DOC VAL D'ARNO DI SOPRA SANGIOVESE VIGNA BÒGGINA - Estate produced and bottled

Certification: Organic Wine

Grapes: 100% Sangiovese

First Vintage: 2011

Production: 5133 bottles – 100 magnum

Vinification: In terracotta amphorae of 300 and 500 liters. Almost no sulfites added. Natural fermentation in amphorae with native yeast. Manual “cap” plunging. As fermentation ends, the amphorae are sealed with the skins for about an 8-month long maceration.

Aging: After the skins removal, the wine will continue its aging in amphorae for another 6 months. Amphorae allow a similar microoxygenation as barriques, avoiding reduction excesses but preventing barrique flavoring. The wine is naturally protected thanks to the extended contact with the skins without the use of sulphites.

Parameters: Alc: 13,5% Tot Acid: 5,41g/l Vol Acid: 0,6 pH: 3.56



“The purity of fruit here is impressive with cherries, plums and highlights of grilled meat and wet earth. Some tile, too. Full-bodied with chewy tannins that are pure and polished. Lots of fruit at the end, but not overdone. From organically grown grapes. Fermented and aged in amphora. Drink or hold.” - James Suckling, JAMESSUCKLING.COM



“Bòggina A is Sangiovese that has been aged in amphorae. Judging from the Instagram feed of proprietor Luca Sanjust, quite a few new clay aging vessels have been added to his program this year. [...] The Bòggina A is pure and punchy in its fruit intensity, with chiseled aromas of wild cherry and dried rose potpourri. The wine offers very soft and subdued tannins, with the natural structure and staying power coming from the crunchy healthiness of the fruit.” Monica Lerner, ROBERT PARKER WINE ADVOCATE.



“The 2018 Bòggina A (Bògginanfora) offers a striking expression of Sangiovese. Sweet red cherry, mint, orange peel and cinnamon all grace this silky, mid-weight wine from Petrolò. The translucent beauty of Sangiovese comes through loud and clear. The Bòggina A is 100% Sangiovese fermented and aged in amphora. In my view, 2018 is the first vintage that is truly convincing. What a gorgeous wine.” - Antonio Galloni, VINOUS.



PETROLO



BÒGGINA A 2017 (Amphora)



The choice of the amphora has a historical dimension to get closer to Tuscany's cultural roots. **Terracotta** in Tuscany always played a key role: since the early Etruscan craftsmanship the art of creating and using vases of terracotta has evolved and refined over centuries in the village of Impruneta. Wine itself was vinified and stored in terracotta since its origin. Everlasting wine vases are made in terracotta.

Denomination:	DOC Val d'Arno di Sopra Sangiovese, Vigna Bòggina - Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Sangiovese
First Vintage:	2011
Production:	1.180 bottles
Vinification:	In terracotta amphorae of 300 and 500 liters. Fermentation in amphorae lasts no longer than 2 weeks, managed with very limited use of sulfites, open-air maceration and "cap" plunging. The amphorae are then sealed, with the skins still inside, using stainless steel lids.
Aging:	The skins are left with the wine until the Easter period. After the skins removal, the wine will continue its aging in amphorae for another 4-6 months. Amphorae allow indirect microoxygenation, similarly to barriques, avoiding reduction excesses during maturation but prevents barrique flavoring. The skins and its content of tannins naturally protect the wine allowing us not to use sulphites.
Parameters:	Alc: 13,5 % Tot Acid: 4,97 g/l Vol Acid: 0,53 pH: 3,65



"This is a rich yet fresh and bright red with strawberries and hints of citrus. Layered and fruity. Focused dark fruit. Shining. Made in amphora. Tiny production this year." - **James Suckling**, **JAMESSUCKLING.COM**



"[...] is a very spicy and sassy expression of amphorae-aged Sangiovese. There are elements of crushed white pepper and cardamom that create sharp accents against the relative richness and darkness of the fruit at its core. This is an extremely sunny expression of the grape, with immediate richness and dark fruit intensity. You feel the heat of the vintage in terms of the aromas, but the wine is still crunchy and fresh in the mouth. Only 1,000 bottles were made in this vintage, compared to average annual production that hovers near 5,000 bottles." **Monica Lerner**, **ROBERT PARKER WINE ADVOCATE**.



PETROLO



BÒGGINA A 2016

(Amphora)



The choice of the amphora has a historical dimension to get closer to Tuscany's cultural roots. **Terracotta** in Tuscany always played a key role: since the early Etruscan craftsmanship the art of creating and using vases of terracotta has evolved and refined over centuries in the village of Impruneta. Wine itself was vinified and stored in terracotta since its origin. Everlasting wine vases are made in terracotta.

- Denomination:** DOC Val d'Arno di Sopra Sangiovese, Vigna Bòggina.
Estate produced and bottled - Organic
- Grapes** 100% Sangiovese
- First Vintage:** 2011
- Production** 3000 bottles
- Vinification:** In terracotta amphorae of 300 and 500 liters. Almost no sulfites added. Natural fermentation in amphorae with native yeast. Manual "cap" plunging. As fermentation ends the amphorae are sealed with the skins for about an 8-month long maceration.
- Aging:** After the skin removal, the wine will continue its aging in amphorae for another 6 months. Amphorae allow a similar microoxygenation as barriques, avoiding reduction excess but preventing barrique flavoring. The wine is naturally protected thanks to the extended contact with the skins without the use of sulphites.
- Parameters:** Alc: 13% Tot Acid: 4,94 g/l Vol Acid: 0,62 pH: 3,51



*Extremely refined and beautiful with tight density of fruit and polished, linear tannins. Full to medium body and a bright, beautiful finish. Iron and stones, too. Made in amphora. Better in 2019. **James Suckling, JAMESUCKLING.COM***



*It is a pure expression of Sangiovese. The wine is beautifully ethereal, delicate and fragile, showing focused purity and intensity at the same time. In a nutshell, this wine embraces all the best characteristic of this iconic vintage, especially in terms of the crystalline authenticity of its varietal aromas. Luca Sanjust experimented with Spanish clay vessels and then went back to Tuscan terracotta amphorae made with clay from Impruneta (not far from Florence). This wine is light and luminous with mid-weight texture but a very long and silky finish. It is a pure beauty. **Monica Lerner, ROBERT PARKER WINE ADVOCATE***



PETROLO

BÒGGINA A 2015 (Amphora)

The choice of the amphora has a historical dimension to get closer to Tuscany's cultural roots. **Terracotta** in Tuscany always played a key role: since the early Etruscan craftsmanship the art of creating and using vases of terracotta has evolved and refined over centuries in the village of Impruneta. Wine itself was vinified and stored in terracotta since its origin. Everlasting wine vases are made in terracotta.



- Denomination:** DOC Val d'Arno di Sopra Sangiovese, Vigna Bòggina.
Estate produced and bottled
- Grapes** 100% Sangiovese
- First Vintage:** 2011
- Production** 3000 bottles
- Vinification:** In terracotta amphorae of 300 and 500 liters. Fermentation in amphorae lasts no longer than 2 weeks, managed with very limited use of sulfites, open-air maceration and "cap" plunging. The amphorae are then sealed, with the skins still inside, using stainless steel lids.
- Aging:** The skins are left with the wine until the Easter period. After the skins removal, the wine will continue its aging in amphorae for another 6-8 months. Amphorae allow indirect microoxygenation, similarly to barriques, avoiding reduction excesses during maturation but prevents barrique flavoring. The skins and its content of tannins naturally protect the wine allowing us not to use sulphites.
- Parameters:** Alc:13.5% Tot Acid: 5.11 g/l Vol Acid: 0.54 pH: 3.70



"Very perfumed aromas of plum, dried berry, cedar, and flower. Full body, with velvety tannins and a juicy finish. Love the texture and richness to this wine. Fascinating smoky undertone. Amphora gives it a life and energy of its own. No wood. Drink or hold." J. Suckling