



PETROLO

BÒGGINA C Riserva 2019

(Classic)



With the 2019 vintage, the DOC Val d'Arno di Sopra Sangiovese Vigna Bòggina C Organic becomes "Riserva", it evolves changes its "skin" and is "reborn" with a new label derived from a painting by the artist Sabina Mirri who made it specifically.

Bòggina was born from a dream, the dream of Eng. Gastone Bazzocchi, grandfather of the current owners and founder of Petrolo in 1947, when he planted this Sangiovese vineyard between **1951 and 1952**.

Bòggina C a wine turned towards the past (the secular Tuscan tradition in its most beautiful areas vocated to our Sangiovese...) but at the same time a wine pushed inexorably toward the future... (because of the painstaking care we now put, unlike the past, in the slightest details of all processes, in the cellar and in the vineyards).

Bòggina C Riserva is our **"Grand-Cru" of Sangiovese** and it is undoubtedly the best vineyard of Sangiovese of Petrolo, both for the extremely favorable pedoclimate conditions and for its intrinsic beauty.

Denomination:	DOC VAL D'ARNO DI SOPRA SANGIOVESE VIGNA BÒGGINA RISERVA - Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Sangiovese
Harvest	2 nd half of September
First Vintage:	2006
Production:	About 3000 bottles
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations whenever possible.
Aging:	Spontaneous malo-lactic fermentation in wood. For about 16/18 months in rigorously selected French oak 22 HI barrels and 7 HI tonneaux.
Parameters	Alc: 14.03 % Tot Acid: 5.78 g/l Vol Acid: 0.72 pH: 3.45

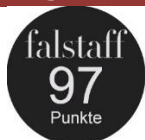
JAMES SUCKLING



"Very pure aromas of black cherries and fresh flowers, such as roses. Dried orange peel as well. It's medium-bodied with a fresh and solid core of fruit and ultra-fine tannin. Sangiovese from organically grown grapes. It's so delicious to drink now." - James Suckling, JAMESSUCKLING.COM

05 Aug 2021

FALSTAFF



"Sparkling ruby-garnet red. Opens with rooty notes, saffron, then lots of cherry, upbeat. Juicy and tasty on the palate, showing fine spicy notes, then grippy, well-structured tannin, multi-layered and with very gentle play." - FALSTAFF

Feb 2022



PETROLO

BÒGGINA C 2018 (Classic)



When I think of Bòggina a small painting of Paul Klee comes to my mind and its description made by Walter Benjamin's in his masterpiece-book "Angelus Novus"...

... "There is a painting by Klee ... It shows an angel who seems about to move away from something he is fixedly contemplating... His face is turned toward the past... But a storm is blowing from Paradise ... The storm irresistibly propels him into the future to which his back is turned..."

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Certification:	Organic Wine
Grapes:	100% Sangiovese
First Vintage:	2006
Production:	5.053 bottles – 120 magnum – 5 jeroboams
Vinification:	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 whenever possible.
Aging:	Spontaneous malo-lactic fermentation in wood. For about 16/18 months in rigorously selected French oak 22 HI barrels and 7 HI tonneaux.
Parameters:	Alc: 13,5% Tot Acid: 5,36g/l Vol Acid: 0,68 pH: 3.5



"The purity of fruit is just right in this red with dried berries, dried leaves, terracotta and dried tobacco. Some smoke, too. It's full-bodied, yet vivid and focused. No new wood. From organically grown grapes from a single vineyard. A beauty and so drinkable now, but will improve nicely with age. Drink or hold." – **James Suckling, JAMESUCKLING.COM**



"From old-vine (and organic) Sangiovese planted in 1952, the Petrolo 2018 Val d'Arno di Sopra Bòggina C is a gorgeous wine with thick flavors and dark saturation. Some 5,053 bottles and larger-format bottles were produced. This is a beautiful expression—polished, bright and intense. It offers pure fruit flavors of wild cherry, cassis, dried basil, crushed flower and candied orange skin. The wine is silky and mid-weight in texture, but it produces a very long and polished finish. This wine hits all the proverbial Sangiovese high notes." – **Monica Lerner, WINE ADVOCATE.**



"The 2018 Bòggina C (Bòggina Classico) is another superb wine from Petrolo. Here, Sangiovese is aged in oak, which gives the wine more mid-palate depth and broader shoulders, which, frankly, the wine seems to benefit from. Dark cherry, licorice, leather, spice and menthol build as the 2018 shows everything its got. Impressive." – **Antonio Galloni, VINOUS.**



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BÒGGINA C 2016

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Certification:	Organic Wine
Grapes:	100% Sangiovese
First Vintage:	2006
Production:	11000 bottles
Vinification:	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 whenever possible.
Aging:	Spontaneous malo-lactic fermentation in wood. For about 16/18 months in rigorously selected French oak 22 HI barrels and 7 HI tonneaux.
Parameters:	Alc: 13% Tot Acid: 5,15g/l Vol Acid: 0,61 pH: 3.49



"This is so focused and precise with fantastic depth and beauty. A pure definition of sangiovese. Full-bodied, tight and refined. Yet, full of strength and length. Succulent, too. A single-vineyard wine with soul. Better in 2022". - James Suckling, JAMESUCKLING.COM



"[...]pure expression of Sangiovese from vines planted in 1952. Give the wine a little time to open in the glass; once it does, it offers a beautiful display of forest fruit, spice, leather and earthy tones. [...] This single-vineyard expression of Sangiovese reveals impeccable balance and elegance.." **Monica Larner, WINE ADVOCATE**



PETROLO

BÒGGINA C 2015 (Classic)



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Parameters:	Alc13% Tot Acid: 5.78 g/l Vol Acid: 0.63 pH: 3.6

JAMES SUCKLING.COM



*"A dense and beautiful young sangiovese with dried cherry, orange rind and flowers. Full body, tight and silky with a long and seamless finish. Tannic and structured. A fantastic sangiovese. Aged in cask. No new wood. Give it two to three years to soften."***James Suckling, JAMES SUCKLING.COM**