



PETROLO



CAMPO LUSSO 2020



Campo Lusso is the “**Gran- Cru**” of **Cabernet Sauvignon** of Petrolo. It's made from the vineyard of the same name planted the 11th September of 2001. The name derives from an old expression of local farmers that have been calling the field holding this vineyard as the most beautiful of the estate, a real luxury (Campo Lusso, luxury field).

This vineyard, surrounded by woodland, is placed on a natural terracing, just below the medieval watchtower of Galatrona and has particularly good weather and soil conditions.

Vineyard Campo Lusso extends for 0,50 Ha (1,2 acres) at about 500 meters asl on loam full of rocks and rich with live organic matter. The field was planted in 2001 at high density, with 5000 gobelet trained plants (bush vines).

Denomination:	DOC VAL D'ARNO DI SOPRA CABERNET SAUVIGNON VIGNA CAMPO LUSSO - Estate produced and bottled
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Harvest	First days of October
Yield:	About 1Kg per plant.
Production:	About 2000 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.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation for about 18 months in rigorously selected new French oak barriques. Constant batonnage of the fine lees for the first few months.
Parameters	Alc: 13 %vol; Tot Acid: 5.3 g/l; Vol Acid: 0.44g/l; pH: 3.6

FALSTAFF



“Schimmerndes, dunkles Rubin mit ausgeprägten Violettnoten. Eröffnet mit Noten nach Tabak, dazu feines Zedernholz, dann viel satte Cassis-Noten. Knackige, dunkelbeerige Frucht, viel dunkle Johannisbeeren, frische Säure, feinmaschiges Tannin, hat im Finale viel Druck.” - FALSTAFF

October 2022



PETROLO CAMPO LUSSO 2019



Campo Lusso is the “**Gran- Cru**” of **Cabernet Sauvignon** of Petrolo. It’s made from the vineyard of the same name planted the 11th September of 2001. The name derives from an old expression of local farmers that have been calling the field holding this vineyard as the most beautiful of the estate, a real luxury (Campo Lusso, luxury field).

This vineyard, surrounded by woodland, is placed on a natural terracing, just below the medieval watchtower of Galatrona and has particularly good weather and soil conditions.

Vineyard Campo Lusso extends for 0,50 Ha (1,2 acres) at about 500 meters asl on loam full of rocks and rich with live organic matter. The field was planted in 2001 at high density, with 5000 gobelet trained (bush vines) plants.

Denomination:	IGT TOSCANA CABERNET SAUVIGNON
First Vintage:	2004
Harvest:	First days of October
Yield:	About 1Kg per plant.
Production:	about 2000 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.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation in rigorously selected new French oak barriques. Constant batonnage of the fine lees for the first few months.
Parameters:	Alc: 13.14 % Tot Acid: 5.65 g/l Vol Acid: 0.93 pH: 3.63

JAMES SUCKLING



“Extremely perfumed aromas of blackcurrants and fresh lavender follow through to a full body with a very tight palate of dark fruit and finely textured yet chewy tannins. It’s rather subdued, but shows character and intensity. Give this at least four or five years to open. Try after 2025 and onwards.” – James Suckling, JAMESSUCKLING.COM

05 Aug 2021

ROBERT PARKER – THE WINE ADVOCATE



“The Petrolo 2019 Cabernet Sauvignon Campo Lusso is another terrific release from the very talented team at one of Tuscany’s headline estates. This expression of Cabernet Sauvignon reveals a rich, velvety texture with immediate aromas of blackberry, crème de cassis and sweet baking spice. Yet there is a slightly perfumed side to this wine with pressed flowers and a hint of church incense over exotic spice and cured leather. This is a balanced and elegant expression from Tuscany that never shows too much heaviness or weight.” – Monica Lerner, THE WINE ADVOCATE

31 Mar 2022



PETROLO

CAMPO LUSSO 2018



Campo Lusso is the “Gran- Cru” of Cabernet Sauvignon of Petrolino. It’s made from the vineyard of the same name planted the 11th September of 2001. The name derives from an old expression of local farmers that have been calling the field holding this vineyard as the most beautiful of the estate, a real luxury (Campo Lusso, luxury field).

This vineyard, surrounded by woodland, is placed on a natural terracing, just below the medieval watchtower of Galatrona and has particularly good weather and soil conditions.

Vineyard Campo Lusso extends for 0,50 Ha (1,2 acres) at about 500 meters asl on loam full of rocks and rich with live organic matter. The field was planted in 2001 at high density, with 5000 gobelet trained (bush vines) plants.

Denomination:	DOC VAL D’ARNO DI SOPRA CABERNET SAUVIGNON VIGNA CAMPO LUSSO - Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Yield:	About 1Kg per plant. 3-4 tons/ha
Production:	1652 bottles – 62 magnum – 15 jéroboam – 4 Mathusalem
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.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation for about 20/22 months in rigorously selected new French oak barriques. Constant batonnage of the fine lees for the first 6 months.
Parameters:	Alc: 13,5% Tot Acid: 5.95g/l Vol Acid:1,26 pH: 3.71



“Wow. Black currants, oyster shell, lavender and wet earth. Some mushrooms, too. It changes all the time. Full-bodied with chewy, polished tannins that are extremely creamy in texture. Beautiful fruit at the finish. From organically grown grapes. Needs three to four years to come together, but a beauty already. Try after 2024.” – James Suckling, JAMESSUCKLING.COM



“Luca Sanjust has a beautiful pocket of organic Cabernet Sauvignon vines that are reached by jeep on the tiny dirt road that goes from his villa to the ancient stone tower at the apex of the Petrolino property. The 2018 Campo Lusso is a stunning wine, offering richness, intensity, power and impeccable balance. The wine is bursting with dark fruit, plum and blackberry, but it also offers ample tobacco and Indian spices. The tannins are young and I would suggest another few years of cellar aging before you bring this bottle out. When you do, make sure to serve it with an important steak dinner. This wine hits all your sensorial pleasure points. Dare I say it? Campo Lusso is gaining on Galatrona as my vino del cuore (the wine of my heart).” – Monica Larner, ROBERT PARKER WINE ADVOCATE.



“Grilled herbs, cassis, inky black fruit and smoke flesh out in the 2011 Campolusso, Petrolino's 100% Cabernet Sauvignon. Rich and ample on the palate, the 2010 boasts superb depth and plenty of pure texture. Savory notes inform a finish supported by firm tannins that are going to need a few years to soften. This is another impressive showing from Petrolino” – Antonio Galloni, VINOUS.



PETROLO



CAMPO LUSSO 2017



Campo Lusso is our **Cru** of **Cabernet Sauvignon** from the vineyard of the same name. This name was used because the farmers of this area have been calling the field holding this vineyard as the most beautiful of the estate, a real luxury (Campo Lusso, **luxuryfield**).

This vineyard, totally surrounded by woodland, is placed on a natural terracing, just below the medieval watchtower of Galatrona, and has amazingly good weather and soil conditions.

Vineyard Campo Lusso has an area of 0,50 Ha (1,2 acres) at about 500 meters asl and grows on **rocky soil** rich with live organic matter.

The field was planted in 2001 at **high density** with 5000 plants **gobelet trained** (bush vines).

Denomination:	IGT Toscana Rosso - Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Production:	1800 bottles
Yield:	only about 500 g per plant.
Vinification:	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.
Aging:	In new French oak barriques. Malo-lactic fermentation in wood. Constant batonnage of the fine lees for the first 6 months.
Parameters:	Alc: 13% Tot Acid: 5.96 g/l Vol Acid: 0.83 pH: 3.64



PETROLO



CAMPO LUSSO 2016

Campo Lusso is the “**Gran- Cru**” of **Cabernet Sauvignon** of Petrolo. It’s made from the vineyard of the same name planted the 11th September of 2001. The name derives from an old expression of local farmers that have been calling the field holding this vineyard as the most beautiful of the estate, a real luxury (Campo Lusso, luxury field).

This vineyard, totally surrounded by woodland, is placed on a natural terracing, just below the medieval watchtower of Galatrona, and has amazingly good weather and soil conditions.

Vineyard Campo Lusso has an area of 0,50 Ha (1,2 acres) at about 500 meters asl and grows on **rocky soil** rich with live organic matter.

The field was planted in 2001 at **high density** with 5000 plants **gobelet trained** (bush vines).

Denomination:	IGT Toscana Rosso - Estate produced and bottled.
Grapes:	100% Cabernet Sauvignon
Certification:	Organic Wine
First Vintage:	2004
Production:	1800 bottles
Yield:	only about 500 g per plant.
Vinification:	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.
Aging:	In new French oak barriques. Malo-lactic fermentation in wood. Constant batonnage of the fine lees for the first 6 months.
Parameters:	Alc: 13,5% Tot Acid: 5.95 g/l Vol Acid: 0.83 pH: 3.64



*“The full-bodied 2016 Campo Lusso is absolutely gorgeous. This is a dark and generous expression of Cabernet Sauvignon that is grounded and centered, but so intense all the while. The bouquet is layered and rich with dark fruit, spice, leather, tar and chocolate. Campo Lusso is a beautiful expression of this French grape from Tuscany. The tannins are velvety and impeccably integrated. First produced in 2004, this wine sees fruit sourced from an isolated vineyard spot located just under the Galatrona tower (at 500 meters above sea level). Farmers referred to this site as the “campo lusso,” or luxury site, because of the ideal soil composition of rocky limestone. This vintage takes this beautiful wine a giant step forward in terms of general quality and elegance, and this is due in part to the advancing age of the vines.” **Monica Larner, ROBERT PARKER WINE ADVOCATE.***



PETROLO

CAMPO LUSSO 2015



Campo Lusso is the “**Gran- Cru**” of **Cabernet Sauvignon** of Petrolo. It’s made from the vineyard of the same name planted the 11th September of 2001. The name derives from an old expression of local farmers that have been calling the field holding this vineyard as the most beautiful of the estate, a real luxury (Campo Lusso, luxury field). This vineyard, totally surrounded by woodland, is placed on a natural terracing, just below the medieval watchtower of Galatrona, and has amazingly good weather and soil conditions.

Vineyard Campo Lusso has an area of 0,50 Ha (1,2 acres) at about 500 meters asl and grows on **rocky soil** rich with live organic matter.

The field was planted in 2001 at **high density** with 5000 plants **gobelet trained** (bush vines).

Denomination: IGT Toscana Rosso - Estate produced and bottled.

Grapes: 100% Cabernet Sauvignon

First Vintage: 2004

Production: 1800 bottles

Yeald: Only about 500 g per plant.

Vinification: 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.

Aging: In new French oak barriques. Malo-lactic fermentation in wood. Constant batonnage of the fine lees for the first 6 months.

Parameters: Alc: 13,5% Acid tot: 5,77 g/l Acid vol: 1,19 pH: 3,93



“A layered and beautiful mountain cabernet with currant, violet and dark berry undertones. Full body, dense and powerful with so much fruit and hints of vanilla and coffee. Needs three or four years to come together. A tiny production, handmade jewel. Drink in 2021” - James Suckling, JAMESUCKLING.COM



“This wine is now part of the Val d'Arno di Sopra DOC appellation. A pure expression of Cabernet Sauvignon, the 2015 Val d'Arno di Sopra Campo Lusso is thick, brooding and even a little raw in places. You can taste the grape skins here, with those sun-ripened favors of dark berry and black cherry. The wine is a bit sharp and edgy in terms of mouthfeel with sour fruit and plum-like favors. The finish delivers power and personality.” Monica Larner, ROBERT PARKER WINE ADVOCATE.



“The 2015 Cabernet Sauvignon Campo Lusso is a pretty, gracious wine. The bright, red-toned fruit matches the wine’s mid-weight structure nicely. Time in bottle should help the 2015 come together a bit more fully and develop a bit more aromatic complexity. This is a decidedly fruity, yet understated, lithe wine from Petrolo.” - Antonio Galloni, VINOUS.



PETROLO

CAMPO LUSSO 2013



Campo Lusso is the “Gran- Cru” of Cabernet Sauvignon of Petrolino. It’s made from the vineyard of the same name planted the 11th September of 2001. The name derives from an old expression of local farmers that have been calling the field holding this vineyard as the most beautiful of the estate, a real luxury (Campo Lusso, luxury field).

This vineyard, totally surrounded by woodland, is placed on a natural terracing, just below the medieval watchtower of Galatrona, and has amazingly good weather and soil conditions.

Vineyard Campo Lusso has an area of 0,50 Ha (1,2 acres) at about 500 meters asl and grows on **rocky soil** rich with live organic matter.

The field was planted in 2001 at **high density** with 5000 plants **gobelet trained** (bush vines).

Denomination:	IGT Toscana Rosso - Estate produced and bottled.
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Production:	650 bottles
Yield:	Only about 500 g per plant.
Vinification:	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.
Aging:	Spontaneous malo-lactic fermentation in wood. Aging in 1 French oak tonneau for about 20 months. Constant batonnage of the fine lees for the first 6 months.
Parameters:	Alc: 13,5% Acid tot: 6,04 g/l Dry Extract: 34,1 pH: 3,60



“Mineral, mint and blackcurrant aromas and flavors. Full and structured with lots of ripe and racy tannins yet refined and beautiful. Really polished and fine, ending with an attractively long finish. Drink or hold. The magic continues..” - James Suckling, JAMES SUCKLING.COM



“A pure expression of Cabernet Sauvignon, the 2013 Campo Lusso is a dark and savory red wine that offers a sophisticated and quiet demeanor. The wine takes a while to open, and once it does, it maintains a certain air of distance, restraint and formality. This characteristic seems to reflect the wine’s inner heart and soul. It offers evolved aromas of dried blackberry, cured meat and exotic spice. The finish is dry, linear and direct. This is a very unique expression of the grape that explores the introspective side of the otherwise charming and boisterous Luca Sanjust. I would recommend a few more years of cellar aging.” Monica Larner, ROBERT PARKER WINE ADVOCATE.



“The 2013 Campo Lusso, Petrolino’s 100% Cabernet Sauvignon, is dark, powerful and super-concentrated, with terrific overall balance, the 2013 hits all the right notes. Crème de cassis, blueberry jam, menthol, violets and licorice take shape in an unctuous, flamboyant Cabernet Sauvignon endowed with tons of personality. Even with all of its intensity, the Campo Lusso retains a good amount of freshness. I would give the 2013 at least a few years in bottle and drink it over the next 10-15 years.” - Antonio Galloni, VINOUS.