



PETROLO

## SAN PETROLO 2008



Petrolo IGT Passito comes from the need to distinguish a product with peculiar, sometimes exceptional characteristics from a narrow-minded and incomprehensible disciplinary: the Chianti DOC one.

In fact, since 2001, Petrolo's Vinsanto del Chianti has become SAN PETROLO, a wine with unmistakable connotations that do not coincide with the analytical values within which the Vinsanto del Chianti denomination is confined.

In order not to lose, or rather to enhance its uniqueness, we decided to leave it as it is, so it is unfiltered, low in alcohol (11% Vol.) and has a high sugar content (over 450 g/l).

The long ageing period of 9 years in small barrels makes it exceptional in its kind, a nectar for the palate.

**Denomination:** IGT TOSCANA PASSITO - Estate produced and bottled

**Grape Variety:** 50% White Malvasia; 50% Tuscan Trebbiano

**Harvest and withering:** the San Petrolo is made from the selection of the best white Malvasia and Tuscan Trebbiano grapes coming from the older vineyards of our winery, with a proportion of 50% White Malvasia and 50% of Tuscan Trebbiano.

The bunches are laid on specific open-worked crates and stored in a dry and ventilated room until February-March after the harvest.

**Vinification:** as soon as the grapes have reached the best withering stage, they are accurately chosen according to their health condition. After this selection the bunches are introduced whole in a pneumatic press where they are gently and softly squeezed. The obtained must is left to settle for approximately 2 days letting the residues to drop.

**Aging:** the settled must is then poured in small sized "caratelli" (50lt). The casks are filled only up to 70% and kept in the "vinsantaia", a well aerated room distinguished by big swings in temperature. Here the fermentation takes place. The aging process lasts around 9 years. After that period only the caratelli with the best giving results are assembled. The bottling is followed by the bottle refining.

**Parameters:** Alc: 13,69 %vol; Tot Acid: 11,47 g/l; pH: 3,60; Sugars 409,50 g/l

**Production:** 150 bottles of 0.375 litre; 287 bottles of 0.250 litre

### ROBERT PARKER – THE WINE ADVOCATE



*Here's a precious and distinctive dessert wine packaged in a slender and tall 250-milliliter bottle with a thick hand-applied yellow wax capsule. Made with air-dried grapes (representing a blend of equal parts Malvasia and Trebbiano Toscano), the Petrolo 2008 San Petrolo Passito pours forth with a dark brown color and deep amber hues. The wine is sugary and viscous, with its heavy liquid mass clinging to the inside of your glass. The concentration and richness are outstanding, and it is impossible not to think of all the very hard work employed to make this nectar. The bouquet is redolent of dried g, maple syrup, chestnut honey, and bitter chocolate. This is a work of extremes, and a work of art.- Monica Larner*

31 Mar 2022



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**Ageing:** the settled must is then poured in small sized “caratelli” (50lt). The casks are filled only up to 70% and kept in the “vinsantaia”, a well aerated room distinguished by big swings in temperature. Here the fermentation takes place. The ageing process lasts around 9 years. After that period only the caratelli with the best giving results are assembled. The bottling is followed by the bottle refining.

**Parameters:** Alc: 10%; Tot Acid: 9,13 g/l; pH: 3,66; Sugars 453,72 g/l

**Production:** 332 bottles of 0.250 litre



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The long ageing period of 9 years in small barrels makes it exceptional in its kind, a nectar for the palate.

**Denomination:** IGT TOSCANA PASSITO - Estate produced and bottled

**Grape Variety:** 50% White Malvasia; 50% Tuscan Trebbiano

**Harvest and withering:** the San Petrolo is made from the selection of the best white Malvasia and Tuscan Trebbiano grapes coming from the older vineyards of our winery, with a proportion of 50% White Malvasia and 50% of Tuscan Trebbiano.

The bunches are laid on specific open-worked crates and stored in a dry and ventilated room until February-March after the harvest.

**Vinification:** as soon as the grapes have reached the best withering stage, they are accurately chosen according to their health condition. After this selection the bunches are introduced whole in a pneumatic press where they are gently and softly squeezed. The obtained must is left to settle for approximately 2 days letting the residues to drop.

**Ageing:** the settled must is then poured in small sized "caratelli" (50lt). The casks are filled only up to 70% and kept in the "vinsantaia", a well aerated room distinguished by big swings in temperature. Here the fermentation takes place. The aging process lasts around 9 years. After that period only the caratelli with the best giving results are assembled. The bottling is followed by the bottle refining.

**Parameters:** Alc: 10%; Acid Tot: 10,12 g/l; pH: 3,52; Sugars 440 g/l

**Production:** 374 bottles of 0.375 litre