



PETROLO



BÒGGINA B 2023

(Bianco)



Boggina B is produced from plants of Tuscan Trebbiano selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard. They have been recently replanted below the Boggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the popes in Rome and the courts of Florence.

Boggina B was born in 2014 as a tribute to the renowned white wines from Valdarno of the past.

Denomination:	IGT TOSCANA TREBBIANO - Estate produced and bottled
Certification:	Organic wine
Grapes:	100% Trebbiano
First Vintage:	2014
Harvest:	2 nd half of September
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in tonneaux.
Aging:	"Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until bottling.
Parameters:	Alc: 13 %vol; Tot Acid: 6,49g/l; pH: 3,49

VINOUS



"The 2023 Trebbiano Boggina B is one of the best vintages of this wine I have tasted. Aromatic, layered and super-expressive, the 2023 is an absolute delight from the very first taste. Floral overtones meld into apricot, peach, almond, chamomile and dried herbs. Fermentation in barrel leaves a slightly phenolic, bitter character that is quite appealing. The long, substantial finish is eternal. The Boggina B spent 20-22 months in 500-liter barrels, with some lees stirring.." – Antonio Galloni, *VINOUS*

February 2025

JAMES SUCKLING



"Amazing aromas of honeysuckle, grapefruit, heather, rosemary, Meyer lemon and hints of blanched almonds. It's medium- to full-bodied with a creamy texture and nougat flavors, as well as esters and lavender honey. Hint of beeswax, too. Burgundy method with ancient trebbiano vines. New standard for Italian whites. From organically grown grapes. Drink and enjoy." – James Suckling

July 2025



BÒGGINA B 2022

(Bianco)



Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines from Valdarno of the past.

Denomination:	IGT TOSCANA TREBBIANO - Estate produced and bottled
Certification:	Organic wine
Grapes:	100% Trebbiano
First Vintage:	2014
Harvest:	2 nd half of September
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in tonneaux.
Aging:	“Sur lies” for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until bottling.
Parameters:	Alc: 12.00 %vol; Tot Acid: 5.93 g/l; pH: 3.40

“Made with the Trebbiano grape, the Petrolo 2022 Bòggina B is creamy and rich with succulent stone fruit, honey and hints of saffron. [...] This white wine has runway to develop further in the bottle.” – Monica Lerner, Robert Parker WINE ADVOCATE

February 2025

96 PTS.
JAMES SUCKLING.COM

"Aromas of dried pineapple and lemon rind, together with heather and hints of pie crust and Korean pears. Full-bodied with pineapple-pie and stone undertones. Fruity and juicy for a white, with candied pear at the end. Unique, old Burgundian feel, opening up with incredible freshness. From old-vine trebbiano. Drink or hold." -*James Suckling*

August 2025

93 PTS.
vinous

"The 2022 Trebbiano Boggina B is one of the better versions of this wine I have tasted. Light tropical overtones add an exotic flair. White flowers, tangerine peel, mint, spice and a kiss of reduction all grace this understated, nuanced Trebbiano. Deep and yet light on its feet, the 2022 is very nicely done." – *Antonio Galloni, VINOUS*

June 2024

OTHERS







PETROLO



BÒGGINA B 2021

(Bianco)



Bòggina B is produced from plants of Tuscan Trebbiano selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard. They have been recently replanted below the Bòggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines from Valdarno of the past.

Denomination:	IGT TOSCANA TREBBIANO – Estate produced and bottled
Certification:	Organic wine
Grapes:	100% Trebbiano
First Vintage:	2014
Harvest:	2 nd half of September
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in tonneaux.
Aging:	"Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until bottling.
Parameters:	Alc: 12.00 %vol; Tot Acid: 6.20 g/l; pH: 3.33

JAMES SUCKLING



"This is fresh and perfumed with notes of beeswax, spicy herbs and orange blossom. Nuts. Honey blossom. Beautiful fruit with savory undertones and wet stone minerality. Full-bodied, so persistent and complex with depth to the fruit and stunning acidity. The finish is long and linear, changing from mineral to a steely character at the very end. Beautiful as always. From organically grown grapes. Drink or hold." – James Suckling, JAMESSUCKLING.COM July 2023

WINE SPECTATOR



"This white is complex and engaging from the get-go, featuring smoky lemon, peach and honey flavors, with flashes of white flowers and butterscotch. Vibrant and precise, ending with a salted almond element. Shows terrific balance and length. Trebbiano. Drink now through 2029." – WineSpectator.com

OTHERS





PETROLO

BÒGGINA B 2020

(Bianco)



Bòggina B is produced from plants of Tuscan Trebbiano selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard. They have been recently replanted below the Bòggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines from Valdarno of the past.

Denomination:	IGT TOSCANA TREBBIANO – Estate produced and bottled
Grapes:	100% Trebbiano
First Vintage:	2014
Harvest:	2 nd half of September
Production:	12566 bottles & 250 magnum
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in tonneaux.
Aging:	"Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until bottling.
Parameters:	Alc: 13.00 %vol; Tot Acid: 5.77 g/l; pH: 3.32

JAMES SUCKLING



"Lots of lemon curd and wax with mustard-flower undertones. Turns to Brazilian lime. Hints of fresh bay leaf, too. Full-bodied, tangy and beautiful. Really long and delicious. Peanuts and white sesame seeds. Superb. Unique and very Tuscan. From organically grown grapes." - James Suckling, JAMESUCKLING.COM June 2022

ROBERT PARKER – WINE ADVOCATE



A pure expression of Trebbiano, the Petrolo 2020 Bòggina B is a creamy, full-bodied white with generous aromas of honey, crushed nuts, yellow rose and flinty stone. There is an especially abundant and sunny quality to the 2020 vintage. Organic fruit comes from a two-hectare site with rocky Galestro soils. There is some debate in Tuscany today on what could one day become the great, age-worthy white grape of the region. Many vintners have their money on Trebbiano." – Monica Larner, WINE ADVOCATE 30th June 2022

FALSTAFF



"Leuchtendes Strohgelb mit weißgoldenem Reflex. In der Nase nach Sahne und Bourbon-Vanille, dann intensiv nach Minze, Salbei und medizinischen Kräutern, im Nachhall etwas Zitrus und goldener Apfel. Am Gaumen mit gewisser Saftigkeit, spannt sich mit zartem Tannin über die Zunge, von mittlerer Länge, trinkt sich leicht und schnörkellos." – FALSTAFF October 2022



PETROLO BÒGGINA B 2019 (Bianco)



Boggina B is produced from plants of Tuscan Trebbiano selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard. They have been recently replanted below the Boggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Boggina B was born in 2014 as a tribute to the renowned white wines from Valdarno of the past.

Denomination:	IGT TOSCANA TREBBIANO – Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Trebbiano
First Vintage:	2014
Harvest:	2 nd half of September
Production:	7100 bottles & 100 magnum
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in tonneaux.
Aging:	"Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until bottling.
Parameters:	Alc: 12.00 % Tot Acid: 5.87 g/l pH: 3.32

LUCA GARDINI - gardininotes.com



"A very territorial Trebbiano, that also shows great personality. From 45 years-old vines and typical Tuscan pebble-rich, schistose soil, a bio wine that shows a great fruit crispness: the nose is both floral and fruity, with scents of apricot and yellow plum, the mouth is thick, crunchy and very persistent". – Luca Gardini, GARDININOTES.COM

June 2021

JAMES SUCKLING



"Gorgeous aromas of lemon rind, lemon cream, waxy dried apples and hints of cedar and vanilla. Full-bodied, with a round, lightly chewy palate and a long, intense finish. Fantastic fruit and complexity. Yet always sublime and subtle. From organically grown grapes. Delicious now, but will be even better in a year or two." – James Suckling, JAMESSUCKLING.COM

3 Aug 2021



PETROLO

BÒGGINA B 2018 (Bianco)



Bòggina B is produced from plants of Tuscan Trebbiano selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard. They have been recently replanted below the Bòggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines of Valdarno of the past.

Denomination:	IGT TOSCANA TREBBIANO – Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Trebbiano
First Vintage:	2014
Production:	3266 bottles - 100 magnum
Vinification:	Manual harvest in crates. Grape selection with sorting table. Natural vinification with native yeasts in tonneaux.
Aging:	"Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never raked until bottling.
Parameters:	Alc: 12 % Tot Acid: 5,71 g/l pH: 3,23



"This white offers serious layers of fruit and acidity with fantastically complex apples, honey blossom, nuts and walnuts on the nose and palate. It's fullbodied, yet fresh and vivid. Acidity and fruit is all there. Soulful is the word. An exceptional wine that shows such complexity and beauty. From organically grown grapes. Drink or hold." - **James Suckling, JAMESSUCKLING.COM**



"This is a niche wine that will capture your heart and mind. 2018 Bòggina B (closed with a wax capsule) is a pure expression of Trebbiano that is aged carefully on the lees to add to its aromatic intensity and complexity. Trebbiano can sometimes produce viscous and waxy wines, but that's not the case here. This is a beautifully pure and sophisticated expression that offers honey, peach, acacia flower, toasted almond and spicy saffron. The aromas are delivered with extreme focus and sharpness, and that's the main takeaway of this vintage. Fresh acidity and racy mineral notes give this white wine the power to cut through an epic spaghetti alle vongole. If you don't already know Bòggina B, I highly recommend you try it." **Monica Lerner, ROBERT PARKER WINE ADVOCATE.**



"The 2018 Bòggina B (Bòggina Bianco) is bright, focused and full of energy. Lemon peel, crushed rocks, mint and white pepper come alive in a wine that combines sizzling energy and depth. A hint of reduction remains, but it adds character without dominating the wine's balance. Wow!" - **Antonio Galloni, VINOUS.**



PETROLO BÒGGINA B 2017 (Bianco)



Bòggina B is produced from **Tuscan Trebbiano**, selected in Valdarno and planted in the '70s at Petrolino in the "Poggio" vineyard and recently replanted below the Bòggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines of Valdarno of the past.

Denomination: IGT TOSCANA TREBBIANO – Estate produced and bottled

Certification: Organic wine

Grapes: 100% Trebbiano

First Vintage: 2014

Production: 3000 bottles – 50 Magnum

Vinification: Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in tonneaux.

Aging: "Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until bottling.

Parameters: Alc: 13 % Tot Acid: 5,8 g/l pH: 3,33



"This white offers serious layers of fruit and acidity with fantastically complex apples, honey blossom, nuts and walnuts on the nose and palate. It's fullbodied, yet fresh and vivid. Acidity and fruit is all there. Soulful is the word. An exceptional wine that shows such complexity and beauty. From organically grown grapes. Drink or hold." - **James Suckling, JAMESSUCKLING.COM**



"A cellar-worthy expression of Trebbiano Toscano, the 2017 Bòggina B sees extended aging on the lees to create a creamy and generous medium to fullbodied white wine. The Etruscan-named Bòggina opens to a light golden color followed by Mediterranean aromas of stone fruit, apricot and candied orange peel. That sur lie aging contributes to the honey-like fattiness or creaminess of the wine that is played up a notch higher in a hot and dry vintage such as this, which resulted in extra fruit concentration. [...]" **Monica Lerner, ROBERT PARKER WINE ADVOCATE.**



PETROLO

BÒGGINA B 2016 (Bianco)



Boggina B is produced from **Tuscan Trebbiano**, selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard and recently replanted below the Boggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Boggina B was born in 2014 as a tribute to the renowned white wines of Valdarno of the past.

Denomination:	IGT TOSCANA TREBBIANO – Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Trebbiano
First Vintage:	2014
Production:	1000 bottles
Vinification:	Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in tonneaux.
Aging:	"Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never raked until bottling.
Parameters:	Alc: 13 % Tot Acid: 5,63 g/l pH: 3,24

JAMES SUCKLING.COM



"This remains one of the coolest whites in Tuscany with a mineral, apple, and light flint aroma and flavor profile. Full-bodied, tight and focused with a beautiful finish of bright acidity and a stone, creamy texture. Made with Lucien Le Moine from Burgundy. Drink now." J. Suckling



PETROLO

BÒGGINA B 2015

(Bianco)

Bòggina B is produced from **Tuscan Trebbiano**, selected in Valdarno and planted in the '70s at Petrolo in the "Poggio" vineyard and recently replanted below the Bòggina vineyard using the same original clones.

Trebbiano of Valdarno was known since XIV century for its quality, it was sent to the pope in Rome and the courts of Florence.

Bòggina B was born in 2014 as a tribute to the renowned white wines of Valdarno of the past.



Denomination:	IGT TOSCANA TREBBIANO – Estate produced and bottled
Grapes:	100% Trebbiano
First Vintage:	2014
Production:	500 bottles, 50 Magnum
Vinification:	Manual harvest in crates. Grape selection & sorting table. Soft pressing and natural vinification with native yeasts in tonneaux.
Aging:	"Sur lies" for over 15 months in specially selected French oak tonneaux. Constant batonnage during the first months, gradually decreased in the following ones. The wine is never racked until bottling.
Parameters:	Alc:12.5% Tot Acid: 6.84 g/l pH: 3.31

JAMES SUCKLING.COM



"Aromas of lemon rind, honeycomb, and dried apple. Full body, lightly chewy with phenolic tension and style. Undertones of straw and almonds and hints of cream. Very complex finish. Extremely structured. Impressive follow up to the excellent 2014 debut. Only two barrels made. Better in 2019." J. Suckling