PETROLO



CAMPO LUSSO 2023

Campo Lusso is the **"Grand – Cru"** of **Cabernet Sauvignon** by 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 at high density, with **5000 goblet trained plants** (bush vines).

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
Production:	1416 bottles, 170 magnum, 15 jèroboam, 3 mathusalem
Harvest:	First days of October
Yield:	About 1Kg per plant.
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping overs.
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: 13.5 %vol; Tot Acid: 6.3 g/l; pH: 3.7

JAMES SUCKLING

97 PTS.

"A big, rich wine, showing black cherries, walnuts and red wood with brick undertones. Full-bodied and layered, offering a juicy palate and an intense, flavorful and savory finish. Quite muscular with depth and length. From organically grown grapes. Better after 2029." JAMESSUCKLING.COM

July 2026

VINOUS

98 PTS. vinous

"The 2023 Cabernet Sauvignon Campo Lusso is a stunning, wild beauty. Dense, aromatic andexplosive, the 2023 is magnificent right out of the gate. Black pepper, lavender, crème decassis, menthol and licorice soar from the glass. Strong floral and savory top notes add asuper-distinctive exotic flair. The 2023 exudes varietal character. In the best years, CampoLusso is the top wine at Petrolo. That is very much the case in 2023. It's a wine that transmits adeep sense of place, not to mention one of the most captivating wines I have ever tasted here.The Cabernet Sauvignon was harvested on October 12." - ANTONIO GALLONI
August 2026

OTHERS

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PETROLO



CAMPO LUSSO 2022

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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
Production:	2300 bottles, 130 magnum, 12 jèroboam, 3 mathusalem
Harvest:	First days of October
Yield:	About 1Kg per plant.
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping overs.
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: 13.5 %vol; Tot Acid: 5.78 g/l; pH: 3.6

JAMES SUCKLING

99 PTS.

"The intensity of the aromas is mindblowing, with pencil shavings, graphite, ink and blackcurrants. Medium-bodied with tightness and focus. Very refined yet forceful. It shows energy, a polished yet intense texture and flavors of dark fruit. From mountain vineyards at 500 meters with granite subsoil. Give it four or five years." – James Suckling, JAMESSUCKLING.COM

January 2025

RP – THE WINE ADVOCATE

RP 96

*"The organic Petrolo 2022 Val d'Arno di Sopra Cabernet Sauvignon Campo Lusso is born from a tiny half-hectare site at a cool 500 meters in elevation, one of Luca Sanjust's most beautiful plots tucked along the dirt road leading to the imposing Galatrona lookout tower. At a moment when Tuscany is seeing more Cabernet Franc and fewer varietal Cabernet Sauvignon bottlings, this wine feels like a special treat. It delivers an inky dark appearance with aromas of blackberry, blackcurrant and pretty spice, followed by beautifully ripe and generous fruit on the palate, which translates into notable richness of flavor and chalky tannins. Fermented in cement and aged in barrique for 15 to 18 months, the wine balances concentration with freshness thanks to its high-altitude origin".– **Monica Larner***

February 2026

OTHERS

95 PTS. vinous

96 Points falstaff

96 PTS.

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PETROLO

CAMPO LUSSO 2021



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Denomination:	DOC VAL D'ARNO DI SOPRA CABERNET SAUVIGNON VIGNA CAMPO LUSSO – Estate produced and bottled
Certification:	Organic
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Harvest:	First days of October
Yield:	About 1Kg per plant.
Production:	1020 bottles, 110 magnum, 15 jèroboam, 3 mathusalem
Vinification:	Manual harvest in crates. Grapes selection with sorting table. Natural vinification with native yeasts in glazed concrete vats. Soft and frequent manual pumping overs.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation for about 18 months in rigorously selected new French oak barrique. Constant batonnage of the fine lees for the first few months.
Parameters:	Alc: 13,5 %vol; Tot Acid: 6,32 g/l; pH: 3,53

JAMES SUCKLING

96 PTS.

"A wonderfully structured mountain cab from the outskirts of Chianti Classico with currant, tobacco, cedar and bark as well as wet forest and mushroom aromas. Full and layered with ultra-fine tannins and a fresh and vivid finish. Cabernet sauvignon. From organically grown grapes. Needs three to five years to soften. Best after 2026." – James Suckling, JAMESSUCKLING.COM

February 1st,2024

FALSTAFF

96 Points falstaff

"Rich, dark ruby and violet. Intense and compact nose, with notes of cassis and blackberry, mint in the background. Crisp and juicy texture, equipped with dense, gripping tannins, delightful flow, lots of drive, dark berryish fruit." – Othmar Kiem, Simon Staffler

February 9th,2024

OTHERS

RP 96

WINE ENTHUSIAST 96

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PETROLO

CAMPO LUSSO 2020



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Denomination:	DOC VAL D'ARNO DI SOPRA CABERNET SAUVIGNON VIGNA CAMPO LUSSO – Estate produced and bottled
Certification:	Organic
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 overs.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation for about 18 months in rigorously selected new French oak barrique. Constant batonnage of the fine lees for the first few months.
Parameters:	Alc: 13 %vol; Tot Acid: 5.3 g/l; pH: 3.6

JAMES SUCKLING

95 PTS.

"This is so perfumed and beautiful, with brightness and aromatic complexity. Medium-bodied with ultra-fine tannins and a long, persistent finish. Tangy and vivid. Orange-peel undertones. From organically grown grapes. Drink or hold." - James Suckling, JAMESSUCKLING.COM

June 2022

FALSTAFF

falstaff 94 Punkte

"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

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PETROLO

CAMPO LUSSO 2019



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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 at high density, with 5000 **goblet trained plants** (bush vines).

Denomination:	IGT TOSCANA CABERNET SAUVIGNON – Estate produced and bottled
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 overs.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation in rigorously selected new French oak barrique. Constant batonnage of the fine lees for the first few months.
Parameters:	Alc: 13 % Tot Acid: 5.65 g/l pH: 3.63

JAMES SUCKLING

96 PTS.

"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

RP 95

"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 Larner, THE WINE ADVOCATE***

31 Mar 2022

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PETROLO

CAMPO LUSSO 2018



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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 overs.
Aging:	Spontaneous malo-lactic fermentation in wood. Maturation for about 20/22 months in rigorously selected new French oak barrique. Constant batonnage of the fine lees for the first 6 months.
Parameters:	Alc: 13,5% Tot Acid: 5.95g/l pH: 3.71

97 PTS.

"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***

RP 97+

"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 Petrolo 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.***

94 PTS. vinous

"Grilled herbs, cassis, inky black fruit and smoke flesh out in the 2011 Campolusso, Petrolo'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 Petrolo" – ***Antonio Galloni, VINOUS.***

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CAMPO LUSSO 2017



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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 at high density, with **5000 goblet trained plants** (bush vines).

Denomination:	IGT TOSCANA – Estate produced and bottled
Certification:	Organic Wine
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Production:	900 bottles approx.
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 overs.
Aging:	In new French oak barrique. 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 pH: 3.64

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CAMPO LUSSO 2016



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Denomination:	IGT TOSCANA – Estate produced and bottled
Grapes:	100% Cabernet Sauvignon
Certification:	Organic Wine
First Vintage:	2004
Production:	1500 bottles approx.
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 overs.
Aging:	In new French oak barrique. 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 pH: 3.64

RP 95

"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.***

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CAMPO LUSSO 2015



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Denomination:	IGT TOSCANA CABERNET SAUVIGNON – Estate produced and bottled
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Production:	2300 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 overs.
Aging:	In new French oak barrique. 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 pH: 3,93

96 PTS.

"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, JAMESSUCKLING.COM***

RP 91

"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 fnish delivers power and personality." ***Monica Larner, ROBERT PARKER WINE ADVOCATE.***

91 PTS vinous

"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.***

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PETROLO

CAMPO LUSSO 2013



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Denomination:	IGT TOSCANA – Estate produced and bottled
Grapes:	100% Cabernet Sauvignon
First Vintage:	2004
Production:	1250 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 overs.
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: 14,5% Acid tot: 6,04 g/l pH: 3,60

95 PTS. JAMESSUCKLING.COM

"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, JAMESSUCKLING.COM***

RP 93

"A pure expression of Cabernet Sauvignon, the 2013 Campo Lusso is a dark and savory red wine that o□ers 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****.*

94 PTS vinous

"The 2013 Campo Lusso, Petrolo'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.***

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