PETROLO

GALATRONA



GALATRONA CELEBRATES 30 YEARS! (1994-2024)

The 2024 vintage receives a special flying heart on the label, not only to celebrate this unique occasion, but also because 2024 is confirmed as one of the most beautiful and captivating versions ever made. The new graphics was created with the contribution of Sabina Mirri, internationally renowned artist.

The Vineyard: Galatrona is the "**Grand-Cru**" of Petrolo, only made with **Merlot grapes** from the vineyard Galatrona planted between the end of the 80's and half of the 90's with low vigor bordeaux clones. The vineyard extends for 10 Ha with almost 50.000 plants grown on spurred cordon trellising.

First Vintage: 1994

The Soil: Loam rich in **clay,** with **shale, marl and sandstone.** Altitude 300 m asl. South-eastern exposure. Placed on the south-eastern borders of the Chianti Hills, in the **DOC Val d'Arno di Sopra**. **Clay** helps keeping moisture in the soil, of which merlot has higher needs in the hot, dry, Tuscan summers. The combination of stones, shale and clay is among the elements that allow Galatrona to produce elegant and full-bodied wines even in what are considered minor vintages.

Vinegrowing: Since 2004 we have been abandoning traditional farming methods practising **natural/sustainable farming**: dry farming, no tillage, total grassing with mulch management, no synthetic pesticides or fertilizers. Official **Organic Certification** was obtained from harvest 2016 (Petrolo olive oil is organic since the 90's). To achieve **natural balance in the vineyard**, the plants are managed by hand with targeted intervention. Heavier pruning and grape thinning are almost absent in the mature vineyards already balanced. Today extra management is only needed in the more challenging years.

Vinification: **Manual harvest in crates** and further grape selection with **sorting table**. **Spontaneous fermentation** with native yeasts in glazed concrete vats. Soft and frequent manual pumping over.

Aging: **Spontaneous malo-lactic** fermentation in wood. Maturation for about 18/20 months in rigorously selected **French oak** tonneaux and barriques, new for about a third. Constant **batonnage** of the fine lees for the first 8 months.

Style: Intense elegant wine with great structure and complexity, lovely balance between acidity, fruit and tannins. A great wine, beyond the grape variety it's made from, which **talk of the piece of land it came from**, a classic in its own way.

(*)JS: James Suckling; VG: Vinous Galloni; IA: Ian d'Agata; RP: Robert Parker Wine Advocate; WS: Wine Spectator; DEC: Decanter; FA: Falstaff; GR: Gambero Rosso; DU Duemilavini; ES: Espresso; DW: DoctorWine; LG: Luca Gardini WJ : the Wine Journal WE . Wine Enthusiast

PETROLO

GALATRONA
Vintages 2024-1994

Galatrona 2024	ORGANIC
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and bottled. ORGANIC
Vintage Report	The 2023 vintage was defined as "delicate." After a regular winter, spring brought challenges due to frequent rainfall, which reduced fruit set. A warm summer helped restore balance in the vines' growth. Harvest began on September 6th with Merlot and ended on October 2nd with Cabernet Sauvignon from the highest vineyard, Campo Lusso.
Harvest	Started the first week of September.
Yield	This vintage allowed for a consistent production of high quality.
Score (*)	96 JS 96 AG 96 WC 96 FA
Parameters	Alc: 13,5 %vol; Tot Acid: 5.47g/l;

Galatrona 2023	ORGANIC
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and bottled. ORGANIC
Vintage Report	The 2023 vintage was defined as "delicate." After a regular winter, spring brought challenges due to frequent rainfall, which reduced fruit set. A warm summer helped restore balance in the vines' growth. Harvest began on September 6th with Merlot and ended on October 2nd with Cabernet Sauvignon from the highest vineyard, Campo Lusso.
Harvest	Started the first week of September.
Yield	Despite lower yields, quality was maintained thanks to naturally sparse clusters
Score (*)	98 JS 95 AG 98 WC 100 LG 99 FA 96 DW, 96 RP
Parameters	Alcool: 14 % Acidità: 5.64 g/l pH: 3.68

Galatrona 2022	ORGANIC
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and bottled. ORGANIC
Vintage Report	The 2022 was a very good vintage during which all grapes phenological stages developed regularly. After the summer drought, the few intense rainfalls of the second half of August boosted moisture and allowed optimal ripening and balanced production which led to excellent wine quality.
Harvest	Started the first week of September.
Yield	This vintage allowed abundant quality production.
Score (*)	100 JS 94 VG 110 LG 97 RP 97 FA 93 WS 97 DEC
Parameters	Alcool: 14 % Acidità: 5.67 g/l pH: 3.54

Galatrona 2021	ORGANIC
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and bottled. ORGANIC
Vintage Report	The 2021 vintage had a difficult seasonal trend, spring frosts and summer drought, which extremely reduced production, around 30% lower than usual. Despite the lack of rains, it was possible to reach optimum grape maturation keeping low yields per plant.
Harvest	Started the first week of September.
Yield	Overall, outstanding results were obtained thanks to Petrolo's caring hands in the vineyard and in the cellar which allowed us to reach excellent wine quality even in a vintage of this kind.
Score (*)	99 LG ES 98 JS 98 VG 96 WS 97 DEC 100 FA 97 DW 100 LG 97 WJ 97+ RP 97 WE
Parameters	Alcool: 14 % Acidità: 5.89 g/l pH: 3.56

Galatrona 2020	ORGANIC
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and bottled. ORGANIC
Vintage Report	After a mild winter, the initially warm spring brought heavy rains in May and rather cold temperatures for the

(*)JS: James Suckling; VG: Vinous Galloni; IA: Ian d'Agata; RP: Robert Parker Wine Advocate; WS: Wine Spectator; DEC: Decanter; FA: Falstaff; GR: Gambero Rosso; DU Duemilavini; ES: Espresso; DW: DoctorWine; LG: Luca Gardini WJ : the Wine Journal WE . Wine Enthusiast

PETROLO

	period. In early summer vine development realigned to its usual course. A few thunderstorms in July brought below-average temperatures which allowed **balanced cluster growth**. The grapes in august got several rains and high temperatures, so they were able to reach a **very good ripening**.
Harvest	Started the first week of September.
Yield	This vintage allowed a regular quality production.
Production	Around 30000 bottles; 1500 Magnum; 300 Jeroboam; 50 Mathusalem; 5 Salmanazar; 10 Nabuchodonosor; 5 Melchior; 3 Primat
Score (*)	98 LG 98 VG 97 TOP100 JS 96 RP 95 DW 98 FA 3bicchier GR 5 grappoli BI
Parameters	Alcool: 14,2 % Acidità: 5.45 g/l pH: 3.58

Galatrona 2019 - GALATRONA CELEBRATES 25 YEARS! (1994-2019)	**ORGANIC**
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and bottled. ORGANIC
Vintage Report	The 2019 vintage receives a special flying heart on the label, not only to celebrate this unique occasion, but also because 2019 is confirmed as **one of the most beautiful and captivating versions ever made**. The new graphics was created with the contribution of Sabina Mirri, internationally renowned artist.
Harvest	Started the first week of September
Yield	This vintage allowed a regular quality production.
Production	30000 bottles; 1500 Magnum; 300 Jeroboam; 50 Mathusalem; 5 Salmanazar; 10 Nabuchodonosor; 5 Melchior; 3 Primat
Score (*)	100 LG 99 TOP100 JS 99 FA 97 RP 96 WS
Parameters	Alc: 14% Tot Acid: 5.37 g/l - pH: 3.62

Galatrona 2018	**ORGANIC**
Wine Appellation	DOC Valdarno di Sopra, Merlot (100%), Vigna Galatrona. Estate produced and bottled. ORGANIC
Vintage Report	**Among the best vintages ever** with extraordinary results for quality and quantity. The winter cold and rain showers came late. Spring was very pleasant and sunny with temperatures slightly above average. The summer maintained warm temperatures without excess and limited rainfall. These conditions supported a **balanced growth** and **perfect ripening**.
Harvest	Regular. Started the first week of September
Yield	This vintage allowed abundant quality production.
Production	30000 bottles; 1500 magnum; 300 jeroboam; 50 Mathusalem; 5 Salmanazar; 10 Nabuchodonosor; 5 Melchior; 3 Primat
Score (*)	98 TOP100 JS 96 VG 97 RP 97 DEC 96 DW 99+ TOP 100 LG
Parameters	Alc: 14,5% - Tot Acid: 5.54 g/l

Galatrona 2017	**ORGANIC**
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled. ORGANIC
Vintage Report	Very difficult vintage with **spring frosts** and great **summer drought**. Fortunately, the Galatrona vineyard did not suffer damage from the frost, but the production was compromised by the drought, which made us drastically reduce the yields to allow balanced ripening on the few selected bunches left on the plants.
Harvest	Anticipated to the first week of September.
Yield	Drastically reduced
Production	20000 bottles
Score (*)	97 JS 95 WA 94 VG 95 FA 3b GR 5grappoli DU 96 DW
Parameters	Alc: 14,5 % - Tot Acid: 5.52 g/l - pH: 3.62

Galatrona 2016	**1st vintage: certified Organic Wine**
Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
Vintage Report	A very favorable year for winegrowing. **Among the best vintages ever**. In line with the typical Tuscan weather, winter was cold enough with abundant rain showers, regular spring followed and a hot and dry summer followed with **no excesses.** These conditions sustained **healthy** and **balanced growth** and extremely good grape ripening.
Harvest	Regular. Started the first week of September.

(*)JS: James Suckling; VG: Vinous Galloni; IA: Ian d'Agata; RP: Robert Parker Wine Advocate; WS: Wine Spectator; DEC: Decanter; FA: Falstaff; GR: Gambero Rosso; DU Duemilavini; ES: Espresso; DW: DoctorWine; LG: Luca Gardini WJ : the Wine Journal WE . Wine Enthusiast

PETROLO

Yield	This vintage allowed abundant quality production.
Production	30000 bottles
Score (*)	98 JS 94 VG 98 RP 95 WS 98 FA
Parameters	Alc: 14% Tot Acid: 5,70 g/l pH: 3,57

Galatrona 2015	
Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
Vintage Report	A very favorable year for winegrowing. **Among the best vintages ever**. In line with the typical Tuscan weather, winter was cold enough with abundant rain showers, regular spring followed and a hot and dry summer followed with **no excesses.** These conditions sustained **healthy** and **balanced growth** and extremely good grape ripening.
Harvest	Regular. Started the first week of September.
Yield	This vintage allowed abundant quality production.
Production	25000 bottles
Score (*)	99 JS (2nd best wine of the World) 96 WA 92 WS 2 bicc GR Grande Vino SW
Parameters	Alc: 13,5% Tot Acid: 5,70 g/l pH: 3,72

Galatrona 2014	
Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
Vintage Report	Mild year and wetter than normal. Our area was not affected by harmful conditions. By the end of August, a thorough weather improvement and a continuous careful agronomic work allowed to obtain excellent results. Galatrona shows once again its ability to give surprisingly good results also after vintages considered more difficult.
Harvest	Regular. Started the first week of September.
Yield	Yield was more contained to help remaining grapes to complete the maturation cycle optimally.
Production	16000 bottles
Score (*)	95 JS 90 WS
Parameters	Alcool:13.8% Tot Acid: 5.64 g/l pH:3.48

Galatrona 2013	**First year: DOC Valdarno di Sopra**
Wine Appellation	DOC Valdarno di Sopra, Vigna Galatrona, Estate produced and bottled. 100% merlot
Vintage Report	Great vintage. Temperatures and rain showers within the average. No water stress. Regular vine growth and optimal maturation thanks to gradual ripening.
Harvest	First week of September.
Yield	The great vintage helped the plants to slightly increase their yield.
Production	20000 bottles
Score (*)	98 JS 92 WS 91 VG 97+ WA 3bicch GR
Parameters	Alcool:13.89% Tot Acid: 5.78 g/l pH:3.55

Galatrona 2012	
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Very dry year but good sunshine. Soil was extremely dry after the 2011 late drought. Enough rain showers in April prevented real problems. Intense dry heat arrived early from June. Problems due to summer drought where avoided thanks to some little rain showers in August which helped vines to complete the maturation cycle.
Harvest	First days of September, like in the best regular years.
Yield	Quantity was affected by the summer dry weather, while quality was maintained.
Production	15000 bottles
Score (*)	96 JS 93 VG 94 WA 93 WS 97 Falstaff 3/3 GR 5/5 DU
Parameters	Alcool: 13.99% Tot Acid: 6.19 g/l pH:3.55

Galatrona 2011	
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.

(*)JS: James Suckling; VG: Vinous Galloni; IA: Ian d'Agata; RP: Robert Parker Wine Advocate; WS: Wine Spectator; DEC: Decanter; FA: Falstaff; GR: Gambero Rosso; DU Duemilavini; ES: Espresso; DW: DoctorWine; LG: Luca Gardini WJ : the Wine Journal WE . Wine Enthusiast

PETROLO

Vintage Report	This vintage was a challenge. Started regular but record high heat and dry winds arrived by the second half of August accelerating maturation and concentration of sugars.
Harvest	Anticipated to the 26th of August to maintain acidity and limit rise of sugar concentration.
Yield	Loss of production was limited thanks to quick reaction and early harvest.
Production	15000 bottles
Score (*)	99 JS 95 VG 94 IA 94 WA
Parameters	Alcool:14.08% Tot Acid:5.82 g/l pH:3.61

Galatrona 2010

Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Very good vintage. Temperatures and rain showers within the average. No water stress. Regular vine growth and optimal maturation thanks to gradual ripening.
Harvest	Regular harvest as expected on very good vintages. Merlot grapes were picked from 6th September.
Yield	Regular
Production	18000 bottles
Score (*)	95 JS 94+ IA 93 WA 94 WS 92 FA
Parameters	Alcool:14.42% Tot Acid:5.67 g/l pH:3.62

Galatrona 2009

Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Great vintage, extremely balanced weather conditions allowing slow gradual ripening to occur and no stress.
Harvest	Started on 31st of August, conditions allowed a very long, slow paced harvest, we had time to wait for the single batches to reach optimal maturation before picking.
Yield	Regular. The younger vines now in early maturity allowed for greater production.
Production	18000 bottles
Score (*)	97 JS 94 IA 94 VG 98 WA 90 WS 97 FA
Parameters	Alcool:14.20% Tot Acid:5.88 g/l pH:3.68

Galatrona 2008

Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Started as a cool and wet vintage. Extra management in the field was needed to keep perfect sanitary conditions. Weather conditions changed the second half of September allowing very good ripening, favoring elegance over structure.
Harvest	Begun 5th of September, was a nice and long harvest as the good ripening allowed a nice slow pace picking.
Yield	Yield was slightly limited. While the older vines kept the deep structure we want for this wine, the younger vines now in early maturity managed to give very elegant results.
Production	15000 bottles
Score (*)	95 JS 93+ VG 93 IA 93+ WA
Parameters	Alcool:14.00% Tot acid:5.60 g/l pH:3.62

Galatrona 2007

Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	A typical chianti year. Cold winter, healthy spring showers, nice sunshine, warm summer. Balanced vintage allowing great maturation concentrating nicely all the noble components of the grapes.
Harvest	Started on the 29th of August.
Yield	Regular yield with incredible structure and elegance
Production	15000 bottles
Score (*)	98 JS 95+ VG 94 IA 95+ WA
Parameters	Alcool:14.32% Tot Acid:5.38 g/l

Galatrona 2006

Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.

(*)JS: James Suckling; VG: Vinous Galloni; IA: Ian d'Agata; RP: Robert Parker Wine Advocate; WS: Wine Spectator; DEC: Decanter; FA: Falstaff; GR: Gambero Rosso; DU Duemilavini; ES: Espresso; DW: DoctorWine; LG: Luca Gardini WJ : the Wine Journal WE . Wine Enthusiast

PETROLO

Vintage Report	An unusually dry vintage. The dry and early Spring anticipated the phenolic maturation. Fortunately, summer was hot but without excessive peaks in temperature, so the plants did not suffer.
Harvest	Completed during the first decade of September.
Production	15000 bottles
Tasting Review (J. Suckling)	Score 96 Big and fleshy, with loads of blackberry, dark chocolate, olive and vanilla character. Full and chewy, with beautiful ripe fruit and quality tannins. This is juicy. Layered, dense and beautiful. A Merlot for the cellar.

Galatrona 2005	
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Spring progressed normally. Summer was hot but without excessive peaks of temperatures.
Harvest	During the first decade of September.
Production	15000 bottles
Tasting Review (J. Suckling)	Score 93 Intense aromas of violet and other flowers, with hints of blackberry, currant and blueberry. Full-bodied, with layers of velvety tannins and a long finish of fruit and chocolate. Not the 2004, but excellent nonetheless. Merlot. Best after 2010.

Galatrona 2004	
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Very good year, among the best vintages for Petrolo, both for Merlot and Sangiovese.
Harvest	Started 9th September, the great conditions allowed a slow-paced harvest as happens in the best years.
Yield	Very good production considering a good portion of the Feriale/Galatrona vineyard was only 8 years old.
Production	12000 bottles
Score (*)	97 JS 96 VG 96 IA 97 WA
Parameters	Alcool:14.00% Tot Acid:5.00 g/l

Galatrona 2003	
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Opposite to 2002, this vintage was extremely hot and dry already from Spring. Summer heat kicked in even more aggressively and drought affected the vines. A balanced maturation was only achieved by increasingly limiting the yield per plant to 350 gr.
Harvest	To prevent over maturation, dried bunches and keep the right acidity we had to rush to harvest on the 20th of August. We only harvested from the early morning to midday because of the hot temperatures that prevented working in the afternoon.
Production	10000 bottles
Tasting Review (J. Suckling)	score 96 Fantastic aromas of black olives, meat and berries with hints of violets. Complex. Full-bodied, velvety and long. Gorgeous and powerful Merlot. Blockbuster. This could be the wine of the vintage. Best after 2008.

Galatrona 2001	
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	Lovely warm vintage that favored structure and good maturation even in the younger grapes.
Harvest	Started on 6th September
Yield	Regular considering a good portion of the vineyard was very young.
Production	11000 bottles
Score (*)	96 JS 96+ IA
Parameters	Alcool:13.70% Tot Acid:5.80 g/l pH:3.51

Galatrona 2000	
Wine Appellation	IGT Toscana. 100% merlot. Estate produced and bottled.

(*)JS: James Suckling; VG: Vinous Galloni; IA: Ian d'Agata; RP: Robert Parker Wine Advocate; WS: Wine Spectator; DEC: Decanter; FA: Falstaff; GR: Gambero Rosso; DU Duemilavini; ES: Espresso; DW: DoctorWine; LG: Luca Gardini WJ : the Wine Journal WE . Wine Enthusiast



Vintage Report	A hot dry summer with little rain
Harvest	Anticipated to the 28th of August due to the quick maturation of the grapes.
Yield	The production was quite low. Grapes were chosen only from the older vines planted in the 90's.
Production	6000 bottles
Score (*)	95 JS 92 WA
Parameters	Alcool:14.50% Tot Acid:5.10 g/l

Galatrona 1999	
Wine Appellation	IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	Thanks to plenty of rain during March-April, the vines positively managed the summer drought and hot temperatures. The 1999 vintage gave similar results to 1997.
Harvest	Middle of September.
Production	4500 bottles
Tasting Review (J. Suckling)	Score 96 Flashy, seductive red. This remains the Pétrus of Italy. Black color, with opulent aromas of blackberries, cherries and minty oak. Full-bodied, with chewy yet extremely polished tannins and a long, long _nish. This is really exciting stuff.

Galatrona 1998	
Wine Appellation	IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	A difficult vintage, very rainy spring needed extra green management but did help growth in the younger vines, not yet in production. Summer had good average heat and sunshine managing grapes to reach maturation slightly later than usual but before rain could arrive.
Harvest	Starting 9th of September quickly harvested before new rains arrived later in the month.
Yield	Regular considering the young average age of the plants.
Production	4500 bottles
Score (*)	95 JS – 100 Second tasting by JS (Feb 2019) 93 IA

Galatrona 1997	
Wine Appellation	IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	The late frost in spring limited the production but the lovely warm summer and almost no rain showers allowed an extraordinary maturation on the plant.
Harvest	As in the best vintages, harvest started on the first decade of September
Production	3000 bottles
Tasting Review (J. Suckling)	Score 96 This is still holding on beautifully with balsamic aromas that are very rich and powerful. The ever-impressive fruit comprises plums and raspberries. It's full-bodied with silky and caressing tannins. Always a joy to drink.

Galatrona 1996	
Vintage Report	The sunny days of spring and summer allowed for a healthy growth of the plants. The September rain showers challenged grape production in Tuscany but did not affect Petrolo's production as much as wild boars did. Being the first to ripen, the merlot grape of the small and low yielding vineyard of Galatrona did not stand the animal pressure.
Production	NO PRODUCTION

Galatrona 1995	
Wine Appellation	IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	A good average spring gave way to a cool July and showers in August. The end of the summer though was perfect, sunny and warm, turning an average vintage in an exceptional one.
Harvest	Starting 9th of September quickly harvested before new rains arrived later in the month.
Production	Less than 1000 bottles

(*)JS: James Suckling; VG: Vinous Galloni; IA: Ian d'Agata; RP: Robert Parker Wine Advocate; WS: Wine Spectator; DEC: Decanter; FA: Falstaff; GR: Gambero Rosso; DU Duemilavini; ES: Espresso; DW: DoctorWine; LG: Luca Gardini WJ : the Wine Journal WE . Wine Enthusiast



Tasting Review (J. Suckling)	Score 90 Very polished Merlot, as well-cut as an Armani suit. Violets and currants with an underlying cherry character on the nose. Medium- to full-bodied, with fine tannins and a caressing texture. Best after 2000

Galatrona 1994	
Wine Appellation	IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	An average vintage made difficult because of the mid-September showers.
Harvest	Beginning September quickly harvested before new rains arrived later in the month.
Production	Less than 1000 bottles
Tasting Review (J. Suckling)	Score 91 A newcomer to Merlot-and red hot. This wine is dark-colored with the essence of blackberry, cherry and boysenberry marking its character. It is full-bodied and gushing with fruit, has full tannins, long and velvety. Better after 1999.