



PETROLO



TORRIONE TREBBIANO



Torrione Trebbiano takes its name from Torrione, the first wine produced in the modern era of the estate, starting from the 1988 harvest.

In a similar spirit, he extends the idea into a new expression, born from the same **selection process** that characterizes Boggina B, reflecting both the precision required for that wine and the desire to give voice to the **younger vineyards of Trebbiano**.

Produced as a **non-vintage wine**, it was born from the blending of different masses united by the same approach in the cellar, aged on the lees for about twenty months. Each release will be identified by a lot number, offering an interesting reading of its composition and the vintages that determine it.

More than a new label, it represents a **continuity** — an interpretation of the original idea of Torrione, now expressed through the Trebbiano and based on a renewed confidence in the potential of this grape variety in Petrolo.

Denomination:	IGT TOSCANA TREBBIANO
Certification:	Organic Wine
Grapes:	100% Trebbiano
Vintage:	L.26244 (2024/2025) 2nd edition
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 %vol Tot Acid: 6,04 g/l; pH: 3,64



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Denomination:	IGT TOSCANA TREBBIANO
Certification:	Organic Wine
Grapes:	100% Trebbiano
Vintage:	L.26237 (2023/2024) 1st edition
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. 12,5 %vol Tot Acid: 5,75g/l; pH:3,43