PETROLO

TORRIONE 2024



A very dear wine to Petrolo, wanted by Lucia Bazzocchi Sanjust in 1988 and made at the time with the help of former wine consultant Giulio Gambelli. Torrione marks the beginning of the winery's new approach to winemaking aiming to produce wines of the highest quality.

Torrione is a photograph of Petrolo, a blend of the **grapes from all the vineyards** of Petrolo: not only Sangiovese from Bòggina but also from other historical vineyards of the winery including Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso

Denomination:	DOC VAL D'ARNO DI SOPRA
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest:	from early September to early October.
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 concrete tanks, French oak 40Hl barrels, tonneaux and barriques.
Parametres:	Tot. Alc 13% Tot Acid: 5,34 g/l;

JAMES SUCKLING

93 PTS.

"Soft and juicy, showing berry, cedar and cement aromas and flavors. Medium-bodied with caressing tannins and a savory finish. Sangiovese, merlot and cabernet sauvignon. From organically grown grapes. Delicious to drink now." JAMESSUCKLING.COM

July 2026

VINOUS

91 PTS. vinous

" The 2024 Torrione is a gorgeous, refreshing wine. Crushed red berry fruit, cedar, tobacco anddried flowers give this airy, mid-weight red lovely character. Floral overtones lift the silky finish.This opens beautifully with time in the glass. Torrione is a Sangiovese-based blend with adollop of Trebbiano. " Antonio Galloni

August 2026

OTHERS

93 Points falstaff

92 PTS

Petrolo Società Agricola s.s – Loc. Petrolo, 30 Mercatale Valdarno – 52021 Bucine (AR) – Cod. Fisc. e P.IVA IT01177350517 – tel 055 9911322 Fax 055 992749
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PETROLO

TORRIONE 2023



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Torrione is a photograph of Petrolo, a blend of the **grapes from all the vineyards** of Petrolo: not only Sangiovese from Bòggina but also from other historical vineyards of the winery including Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso.

This wine keeps an eye to the **secular Tuscan tradition** of adding French varietals to Sangiovese which do not alter the character of our wines since it is the territory that prevails over the different varietals.

Denomination:	IGT TOSCANA ROSSO
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest:	from early September to early October.
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 concrete tanks, French oak 40Hl barrels, tonneaux and barriques.
Parametres:	Alc. 14%vol Tot Acid: 5,32g/l; pH:3,57

JAMES SUCKLING

93 PTS.

"A creamy and crunchy red despite being rather full-bodied, with cherries, berries, bark and hints of milk chocolate and hazelnuts on the nose.Long, refreshing and silky finish. A blend of mostly sangiovese with some merlot and a touch of trebbiano. From organically grown grapes. Drink now" .– James Suckling, JAMESSUCKLING.COM

July 2025

RP-THE WINE ADVOCATE

RP 94

" The organic Petrolo 2023 Torrione is a blend of 80% Sangiovese, 15% Merlot and 5% Cabernet Sauvignon aged in oak for 15 to 18 months. The fruit comes from vineyards at 300 meters in elevation on a mix of galestro schist and alberese limestone, soils that contribute both structure and freshness. Dark and nicely concentrated, the wine shows aromas of plum, black cherry and sweet earth, followed by hints of nutmeg and cedar. Phenolically balanced, it offers enough richness and texture to create a smooth, elegant mouthfeel. Production is 30,000 bottles, plus larger formats" *Monica Larner.*

February 2026

OTHERS

92 PTS. vinous

93 Points falstaff

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PETROLO

TORRIONE 2022



A very dear wine to Petrolo, wanted by Lucia Bazzocchi Sanjust in 1988 and made at the time with the help of former wine consultant Giulio Gambelli. Torrione marks the beginning of the winery's new approach to winemaking aiming to produce wines of the highest quality.

Torrione is a photograph of Petrolo, a blend of the **grapes from all the vineyards** of Petrolo: not only Sangiovese from Bòggina but also from other historical vineyards of the winery including Merlot from Galatrona and Cabernet Sauvignon from Campo Lusso.

This wine keeps an eye to the **secular Tuscan tradition** of adding French varietals to Sangiovese which do not alter the character of our wines since it is the territory that prevails over the different varietals.

Denomination:	DOC VAL D'ARNO DI SOPRA PIETRAVIVA ROSSO - Estate produced and bottled
Certification:	Organic wine
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest:	from early September to early October.
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 concrete tanks, French oak 40Hl barrels, tonneaux and barriques.
Parameters:	Alc: 14.00 %vol; Tot Acid: 5.53 g/l; pH: 3.52

VINOUS

93 pts. vinous

"The 2022 Torrione is a bold, fruity wine with terrific up-front intensity and tons of charm. Crushed red berry fruit, rose petal, cinnamon, new leather and cedar fill out the layers. This approachable, juicy Torrione is a delight." – Antonio Galloni, VINOUS

June 2024

ROBERT PARKER

RP 94

"This wine is mostly Sangiovese with a touch of CabernetSauvignon. The Petrolo 2022 Torrione reveals a luminous rubytinge and follows through with bold cherry, blackcurrant andcrushed rose. This vintage brings forth more textural heft in termsof mouthfeel, and it feels a little richer on the finish. You getexcellent quality at a still-affordable price." Monica Larner, WINE ADVOCATE

February 2025

OTHERS

93 Points falstaff

92 Wine Spectator

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PETROLO

TORRIONE 2021



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Denomination:	IGT TOSCANA ROSSO
Certification:	Organic wine
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest:	from early September to early October.
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 concrete tanks, French oak 40Hl barrels, tonneaux and barriques.
Parameters:	Alc: 13.50 %vol; Tot Acid: 5.68 g/l; pH: 3.45

JAMES SUCKLING

95 PTS.

"Inviting aromas of dark and blue fruits together with subtle notes of chocolate and spices with hints of blue flowers and crushed stones. Medium- to full-bodied, complex and structured, but ethereal and weightless at the same time. That's where generosity meets delicacy. It's fluid, dynamic and so drinkable now, yet better to give it a couple of years in the bottle. From organically grown grapes." – James Suckling, JAMESSUCKLING.COM *July 2023*

VINOUS

93 PTS. vinous

"The 2021 Torrione is one of the finest editions in recent memory. Bright acids drive through a core of red cherry/plum fruit, blood orange, new leather and spice. The purity of flavors is striking. I especially admire the energy here. This is a rare Torrione I would cellar for at least a year or two." – Antonio Galloni, VINOUS

August 2023

OTHERS

93 Points falstaff · 93 Wine Spectator · RP 93 · Wine Enthusiast 94

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PETROLO

TORRIONE 2020



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Denomination:	IGT TOSCANA ROSSO
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest	from early September to early October.
Production:	About 35000 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 concrete tanks, French oak 40Hl barrels, tonneaux and barriques.
Parameters	Alc: 13.72 %; Tot Acid: 5.34 g/l; pH: 3.57

JAMES SUCKLING

93 pts

"A very fine Torrione with cedar, berry and cherry character. Hints of nutmeg, too. Medium body. Creamy tannins. Beautiful. Drink or hold." – James Suckling, JAMESSUCKLING.COM

June 2022

ROBERT PARKER – WINE ADVOCATE

WP 93

"Luca Sanjust's Petrolo 2020 Torrione comes from a cool vineyard site surrounded by thick green forests. Made primarily with Sangiovese (and smaller parts Cabernet Sauvignon and Merlot), the wine delivers beautiful fruit freshness with forest berry, cherry, blue flower and grilled herb. Production was down to about 35,000 bottles in this vintage (from about 60,000) because some of the Sangiovese was used in the Bòggina C single-vineyard wine instead. This is a highly accessible and enjoyable organic wine with a linear approach and a pretty dusty note on the tannins." – Monica Larner, WINE ADVOCATE

30th June 2022

FALSTAFF

falstaff 93 Punkte

"Leuchtendes und intensives Rubinrot. Noten von schwarzen Kirschen und Brombeeren, mit einem Abgang, der in Richtung Tabak und Leder tendiert.
Am Gaumen vollmundig und intensiv, mit schöner Frische und Weichheit, reichem Bouquet und schönem, saftigem Abgang." – FALSTAFF

October 2022

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PETROLO

TORRIONE 2019



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Torrione is a photograph of Petrolo, a blend of the **grapes from all the vineyards** of Petrolo: not only sangiovese from Bòggina but also from other historical vineyards of the winery including merlot from Galatrona and cabernet sauvignon from Campo Lusso.

This wine keeps an eye to the **secular Tuscan tradition** of adding french varieties to Sangiovese which do not alter the character of our wines since it is the territory that prevails over the different varieties.

Denomination:	IGT TOSCANA ROSSO
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Harvest:	from early September to early October.
Production:	about 45000 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 concrete tanks, French oak 40Hl barrels, tonneaux and barriques.
Parameters:	Alc: 13.71 % Tot Acid: 5.26 g/l pH: 3.59

JAMES SUCKLING

95 PTS.

"Very perfumed with sweet-berry and fresh-flower aromas that already show brightness and beauty. Perfumed. Full-bodied with very well-integrated tannins and pure, vivid fruit at the finish. This is all in finesse and depth. Drinkable now, but better in a couple of years. -James Suckling, JAMESSUCKLING.COM

5 Aug 2021

ROBERT PARKER – THE WINE ADVOCATE

RP 93

"The Petrolo 2019 Torrione is Sangiovese with smaller parts Cabernet Sauvignon and Merlot. This is a terrific wine with an exciting delivery of fresh and bold fruit that recalls pressed cherry and wild plum. One of the main features of the 2019 vintage is that standout concentration. The wine delivers good texture and richness, yet the intensity is well played and contained. A lingering note of sweetness that I also notice on Petrolo's other 2019 releases is present here." – Monica Larner, THE WINE ADVOCATE

31 Mar 2022

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PETROLO



TORRIONE 2018

TORRIONE TURNS THIRTY! (1988-2018)

The 2018 vintage receives on its label a special flying heart, not only to celebrate this special occasion but also because 2018 is one of the nicest and endearing versions ever made. The new graphic was made with the contribution of Sabina Mirri, internationally acclaimed artist.

A very dear wine to Petrolo, wanted by Lucia Bazzocchi Sanjust in **1988** and made at the time with the help of former wine consultant Giulio Gambelli. Torrione marks the beginning of the **winery's new approach** to winemaking aiming to produce wines of the highest quality.
Torrione is a photograph of Petrolo, a blend of the grapes of all the vineyards of Petrolo: not only sangiovese from Bòggina but also from other historical vineyards of Petrolo, including merlot from Galatrona and cabernet sauvignon from Campo Lusso.
This wine keeps an eye to the **secular Tuscan tradition** of adding french varieties to Sangiovese which do not alter the quality of our wines since it is the territory that prevails over the different varieties.

Denomination:	DOC VAL D'ARNO DI SOPRA PIETRAVIVA ROSSO - Estate produced and bottled
Certification:	Organic Wine
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Production:	46.500 bottles – 1000 magnum – 100 jéroboams – 30 Mathusalem – 1 Melchizédec
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 in concrete tanks, French oak 40Hl barrels, tonneaux and barriques for 15/18 months.
Parameters:	Alc: 14% Tot Acid: 5.40g/l pH: 3.63

95 PTS. JAMESSUCKLING.COM

"A red with plenty of blackberry, blackolive, floral and oyster-shell character. It's full-bodied, yet layered, extremely polished and beautiful. A dusty texture. Hazelnut and walnut undertones. From organically grown grapes. A little more merlot and cabernet sauvignon in the blend. Gorgeous now, but better after 2021 and onwards". - James Suckling, JAMESSUCKLING.COM

RP 94

"This is such a fun edition of this wine with a fluttering heart sketched onto the front label. I imagine that the heart could be dedicated to proprietor Luca Sanjust's rambunctious mother who recently passed away. Made with organic fruit, the Petrolo 2018 Val d'Arno di Sopra Torrione is a blend of Sangiovese, Cabernet Sauvignon and Merlot. The wine opens to a dark and rich appearance with punchy aromas of tart cherry and wild berry. Warm aromas of tobacco, spice and cedar wood appear gradually as the wine opens in the glass. An ample 50,000 bottles and 1,500 magnums were produced". - Monica Larner, ROBERT PARKER WINE ADVOCATE

92 PTS. vinous

"Petrolo's 2018 Torrione is fabulous. Deep, inky and generous, the 2018 packs a serious punch. Ripe dark red fruit, chocolate, spice, leather and tobacco are all kicked up a few notches, with sweet foral top notes that add aromatic lift. The 2018 is an especially boisterous Torrione, with all the elements in the right place. In a word: delicious". - Antonio Galloni, VINOUS

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PETROLO

TORRIONE 2017



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Torrione is the true identity of Petrolo, blending the grapes of **all the vineyards of Petrolo**: not only sangiovese from Bòggina but also other historical vineyards of sangiovese, merlot from Galatrona and cabernet sauvignon from Campo Lusso.
This wine keeps an eye to the **secular Tuscan tradition** of adding french varieties to Sangiovese which do not alter the quality of our wines since it is the territory that prevails over the different varieties.

Denomination:	IGT Toscana Rosso
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Production:	25.000 bottles
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 French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.
Parameters:	Alc: 14% Tot Acid: 5.22 g/l pH: 3,61

RP 92+

This vintage is an IGT Toscana wine instead of a Valdarno di Sopra appellation expression. The 2017 Torrione is mostly Sangiovese with some Cabernet Sauvignon and Merlot blended within. This is a full and complete wine that embraces all the heat and dryness of the vintage, and it incorporates those well, without appearing too heavy or rich. You feel the 2017 vintage heat in terms of the plumpness and darkness of the fruit, but the results are never overdone. It offers beautiful density and succulence. – ***Monica Larner, WINE ADVOCATE***

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PETROLO

TORRIONE 2016



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Torrione is the true identity of Petrolo, blending the grapes of **all the vineyards of Petrolo**: not only sangiovese from Bòggina but also other historical vineyards of sangiovese, merlot from Galatrona and cabernet sauvignon from Campo Lusso.
This wine keeps an eye to the **secular Tuscan tradition** of adding french varieties to Sangiovese which do not alter the quality of our wines since it is the territory that prevails over the different varieties.
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Denomination:	DOC VAL D'ARNO DI SOPRA PIETRAVIVA ROSSO - Estate produced and bottled
Certification:	Organic Wine
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Production:	50000 bottles
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 French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.
Parameters:	Alc: 13,5% Tot Acid: 5.45 g/l pH: 3,55

JAMESSUCKLING.COM

95 PTS.

"Aromas of dried flowers, dried berries, cherries and hints of stones. Full-bodied, very firm and silky. An intense underlying energy of acidity and a lovely finish. 75% sangiovese, 20% merlot and 5% cabernet sauvignon. One of the best ever?" Drink in 2020 ***J. Suckling***.

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PETROLO

TORRIONE 2015



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Torrione is the true identity of Petrolo, blending the grapes of all the vineyards of Petrolo: not only sangiovese from Bòggina but also other historical vineyards of sangiovese, merlot from Galatrona and cabernet sauvignon from Campo Lusso.
This wine keeps an eye to the **secular Tuscan tradition** of adding french varieties to Sangiovese which do not alter the quality of our wines since it is the territory that prevails over the different varieties.

Denomination:	DOC VAL D'ARNO DI SOPRA PIETRAVIVA ROSSO - Estate produced and bottled
Grapes:	80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon
First Vintage:	1988
Production:	45000 bottles
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 French oak barriques, partly in 40 Hl oak barrels and partly in concrete vats.
Parameters:	Alc: 13% Tot Acid: 5,39 g/l pH: 3,68

JAMESSUCKLING.COM

94 PTS.

"Lovely aromas of sweet fruit, flowers such as violets and black olives. Sandalwood undertones. Full body and extremely fine tannins. Persistent and sexy. Shows such intensity and finesse. Drink in 2019" ***J. Suckling***

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