



PETROLO

GREAT REVIEWS PUBLISHED BY ROBERT PARKER ON PETROLO WINES

GALATRONA VAL D'ARNO DI SOPRA DOC 2015: 96 POINTS
BOGGINA B VAL D'ARNO DI SOPRA DOC 2015: 92+ POINTS
BOGGINA A VAL D'ARNO DI SOPRA DOC 2015: 92 POINTS
CAMPOLUSSO VAL D'ARNO DI SOPRA DOC 2015: 91 POINTS
BOGGINA C VAL D'ARNO DI SOPRA DOC 2015: 90 POINTS
TORRIONE VAL D'ARNO DI SOPRA DOC 2015 :90 POINTS

GREAT ENTHUSIASM OF MONICA LARNER AT THE HARVEST PARTY AT PETROLO

Petrolo, November 2017. **Tenuta di Petrolo**, historic estate placed in the Val d'Arno di Sopra, on the south east side of the Chianti mountains, just at the border of Chianti Classico, today run by **Luca Sanjust** after the pioneering guide of his mother Lucia, received excellent reviews of his wines by Monica Larner of the Wine Advocate.

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Here follow the reviews by Monica Larner on Petrolo wines:

GALATRONA VAL D'ARNO DI SOPRA MERLOT VIGNA GALATRONA DOC 2015: 96 POINTS

Galatrona is one of the best Merlots made in Italy (definitely in the top five) and this vintage keeps the banner flying high. The 2015 Galatrona is luscious, soft, soothing and ever-so intense. The wine wraps thickly over the senses and the palate with lasting flavors of dark fruit and spice. Specifically, you get black cherry, pressed blackberry, toasted spice and bitter chocolate or fragrant espresso. The wine shows depth and length, width and soaring heights. It's young now, so put the bottle at the back of your cellar.

BOGGINA B VAL D'ARNO DI SOPRA TREBBIANO VIGNA BOGGINA DOC 2015: 92+ POINTS

The 2015 Boggina Bianco shows lots of personality and power. This was a warmer vintage and you feel the pulpy richness of the fruit here. A pure expression of Trebbiano, the wine is redolent of summer peach, apricot, caramel and toasted almond or pine nut. The mouthfeel is robust and dense. You taste the sun-ripened flavors of the thick Trebbiano skins, thanks to the maceration period. Despite its offbeat approach, this artisanal wine is an absolute pleasure to drink.

BOGGINA A VAL D'ARNO DI SOPRA SANGIOVESE VIGNA BOGGINA DOC 2015: 92 POINTS

Sporting a slight name change, the 2015 Val d'Arno di Sopra Bòggina A is amphorae-aged Sangiovese. Previously, this wine was named BògginaAnfora. The Petrolo winemaking team follows the same procedure in which grapes are sourced from a single vineyard that was planted in 1952. The wine remains in contact with the skins for a long six-month period inside traditional clay vessels. The wine opens to a lean garnet-dark ruby color. The bouquet is fragrant and bright with wild berry and cassis. The mouthfeel is lean and tight. Only 1,778 750-milliliter bottles were made as well as 50 magnums

CAMPOLUSSO VAL D'ARNO DI SOPRA CABERNET SAUVIGNON DOC 2015: 91 POINTS

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 finish delivers power and personality.

BOGGINA C VAL D'ARNO DI SOPRA SANGIOVESE VIGNA BOGGINA DOC 2015: 90 POINTS

The 2015 Val d'Arno di Sopra Bòggina C sees fruit sourced from a single vineyard site with 65-year-old Sangiovese vines. The wine offers a light and streamlined expression of the grape that underlines its natural fruit qualities and acidic freshness. The wine is lean and stripped down with wild berry, raspberry, white almond and grilled herb. The mouthfeel is prime, pristine and absolutely silky.

TORRIONE VAL D'ARNO DI SOPRA VIGNA PIETRAVIVA ROSSO DOC 2015: 90 POINTS

On the ripe and sweet side, the 2015 Val d'Arno di Sopra Torrione is a terrific, easy-drinking red wine made near Arezzo in Tuscany. The bouquet is soft and sunny with red fruit aromas, cherry and crème de cassis. The wine offers a mid-weight finish with bright acidity that is characteristic of Sangiovese. This wine is, in fact, mostly Sangiovese with smaller parts Cabernet Sauvignon and Merlot. This vintage tastes more immediate and accessible.

Positive and enthusiastic Monica Larner's comments on the fun Harvest Party at Petrolo, that took place the 23th September.

"Luca roasted his workers with funny speeches and gave them ironic gift prizes. He named a young intern from France "Ms. Vendemmia 2017" (Ms. Harvest 2017), and Mr. Vendemmia went to a local boy with a broad smile. The top prize, however, went to his mother". Monica Larner

The whole article is published on robertparker.com

Link: <https://www.robertparker.com/articles/cPQpHLdt3mypTNrgs>

Here follows the text of the article:

"My tasting trip to the area this past September coincided with a harvest picnic held at Petrolo at the foot of the landmark Galatrona tower, with tables scattered among the olive trees. I thought it might be fun to share a few moments of the celebration with you. Grapes were picked anywhere from ten to two weeks early in 2017, and proprietor Luca Sanjust's annual harvest celebration was attended by all the people—from grape pickers to cellar hands—who helped to bring that fruit indoors. The 2017 season was not easy by any stretch. Frost damage in the spring caused a reduction in yields, and dry, hot conditions throughout the summer put the vines under enormous stress. But the Petrolo harvest party was a time to rejoice and commemorate a job well done. Wine flowed from a plastic jug and assorted meats were cooked over an outside fire pit. Luca roasted his workers with funny speeches and gave them ironic gift prizes. He named a young intern from France "Ms. Vendemmia 2017" (Ms. Harvest 2017), and Mr. Vendemmia went to a local boy with a broad smile. The top prize, however, went to his mother. The category was "Harvest Witch" and the prize was a wooden broom. With a wink and a smile, I am told that she wins that prize each and every year" **Monica Larner**

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NOTE STAMPA

*The Petrolo winery is owned by 4 generations by the Bazzocchi-Sanjust family. Today the company is run by Luca Sanjust and focuses its activity in the production of **Fine Wines, Tuscany IGP Organic extra virgin Olive Oil** and since the 80's, rents holiday villas for lovely farm stays in the unique Tuscan rural countryside.*

Petrolo extends over 272 hectares between 250 and 450 meters above sea level, in an area known since Renaissance for its prestigious wines. The winery is placed in the Val d'Arno di Sopra, on the south east side of the Chianti mountains, just at the border of Chianti Classico, on moderately loose-packed soil composed of rocky stratifications of claystone, shale and lime stone. Winemaking at Petrolo, since the second half of the 80's aims to produce wines with character, connected to our territory by using vines of Sangiovese, Merlot and Cabernet Sauvignon. Faithful to this project the selection of grapes is today increasingly important.

*This is the idea at the heart of Petrolo wines, each one of high level, each one tended towards the greatest quality as **Petrolo doesn't make basic wine, but only great wines**. The wines of Petrolo winery are: Torrione - the essence of Petrolo, the "cru" Galatrona - 100% merlot and icon of the winery, the "cru" Campo Lusso - 100% cabernet sauvignon from a very small vineyard under the Galatrona tower and Bòggina's crus:*

Bòggina C- 100% sangiovese, fermented in cement vats and aged in 40 Hl and 7 Hl french oak barrels for 18-20 months.

Bòggina A- 100% sangiovese, fermented and aged in 3 Hl and 5 Hl amphoras. The wine ferments with the skins for six months and is kept in the same amphoras for other six months.

Bòggina B- the first white wine in the history of Petrolo winery, 100% trebbiano, fermented and aged in new french oak barriques.

Luca Sanjust is also the president of Valdarno di Sopra DOC, e Vice-president of A.VI.TO. (Associazione vini toscani dop e igp).

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