



PETROLO

GALATRONA 2015 OF PETROLO WINERY

IS THE SECOND BEST WINE OF THE WORLD FOR JAMES SUCKLING

Great Wines of the World 2017, Hong Kong

Petrolo, November 2017. **Tenuta di Petrolo**, historic estate placed in the Val d'Arno Superiore, 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, got an extraordinary award by **James Suckling**, during the “Great Wines of the World 2017” in Hong Kong:

**Galatrona Val d'Arno di Sopra Merlot Vigna Galatrona Doc 2015
SECOND BEST WINE OF THE WORLD**

Galatrona 2015 was awarded this year with **99 points** by **James Suckling**, one of the most important and influential wine critic in the world, who reviewed the wine with these words:

“Terrific aromas of violets, roses and raspberries with hints of strawberries and brown sugar. Full body. Phenomenal layers of focused fruit and polished velvety tannins. This is the Galatrona that everyone has been waiting for. It's the vintage that shows depth and power yet wonderful finesse and focus. Best ever. Drink from 2023 but already electrifying”.

GALATRONA, Val d'Arno di Sopra Merlot Vigna Galatrona DOC 2015

100% Merlot: among the best expression of Merlot, Galatrona takes his name from the tower placed on the top of the hill of the estate. Only made from Merlot, Galatrona is one of the most awarded wines of the estate. Wine of great structure on the palate and widely aromatic on the nose. Galatrona is Petrolo's flagship.
20.000 bottles produced every year.

Vintage 2016 was the XX anniversary of Galatrona and Luca Sanjust, the owner of Petrolo, to celebrate it, loves to remind the great winemaker Giulio Giambelli, as the father of this wine, and the one who suggested him to plant Merlot on a specific position of the hill of the estate.

www.petrolo.it

*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 Superiore, an area bordering the south-eastern part 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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