



PETROLO

COMUNICATO STAMPA

FEBBRAIO 2020

GALATRONA 1994 – 2017: LA PRIMA VERTICALE DI TUTTE LE ANNATE DEL ‘GRAN-CRU’ DI PETROLO

27 febbraio 2020 - Ristorante Salon, Copenaghen

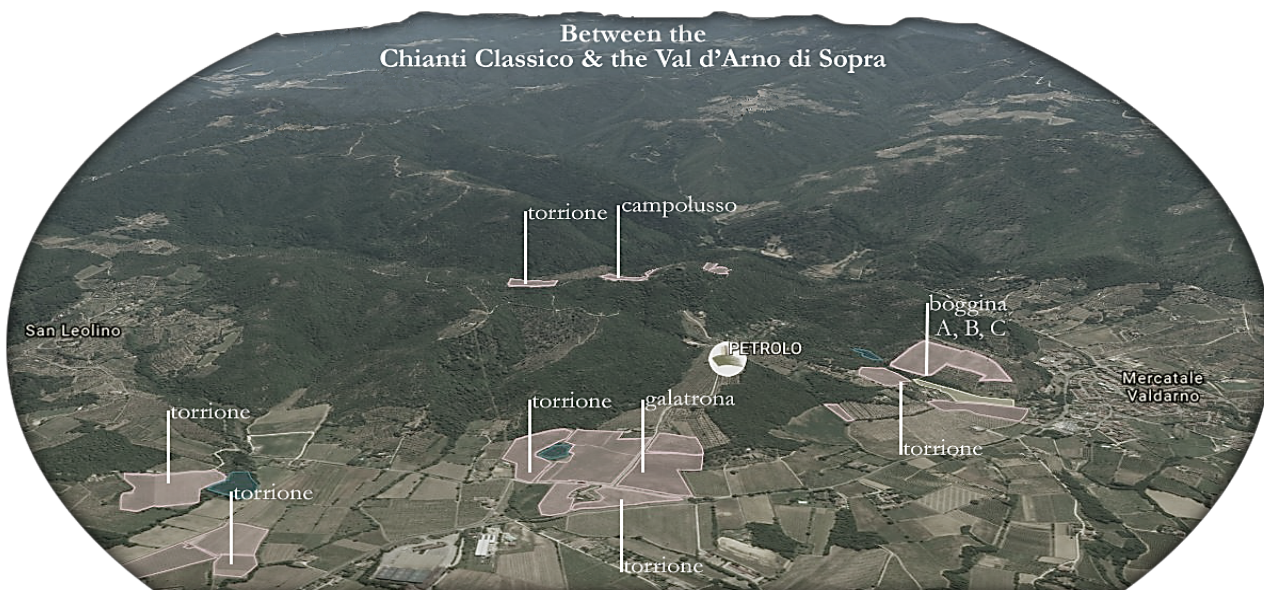
Petrolo, febbraio 2020. Galatrona di Tenuta di Petrolo, storica azienda vitivinicola sulle ultime propaggini a Sud- Est dei monti del Chianti, nella doc Valdarno di Sopra, guidata oggi da Luca Sanjust, **sarà protagonista di una straordinaria verticale: la prima dedicata a tutte le annate della celebre etichetta.**

La degustazione, organizzata in collaborazione con l’importatore danese **Philipson Wine**, si svolgerà **giovedì 27 febbraio** presso il Ristorante Salon di Copenaghen.

Durante il *tasting* – **condotto da Luca Sanjust, proprietario di Tenuta di Petrolo** – sarà possibile degustare 23 annate del “Gran-Cru” di Petrolo, Merlot in purezza e fiore all’occhiello della produzione vinicola della tenuta: dalla prima, la 1994, all’ultima disponibile in commercio, la 2017.

Il Galatrona, che prende il nome dalla torre che si trova sulla cima della collina nella parte alta della tenuta, è caratterizzato da una grande struttura gustativa e da un’ampia varietà aromatica.

“Un grande vino, un vino grande è destino. È il connubio - matrimonio tra un pezzo di terra, altamente vocato, la vigna ivi piantata, e l’uomo che cerca di governarla... È solo con la passione e il lavoro dovuti, in vigna come in cantina (con lieve cuore, con lievi mani), giorno per giorno, che si possono ottenere vini di pregio.” – afferma Luca Sanjust.





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DETTAGLIO DEI VINI

GALATRONA

Galatrona è un cru di Merlot proveniente dal vigneto “Galatrona-Feriale”, piantato in varie fasi nel corso degli anni ‘90 con cloni bordolesi di bassa vigoria. Il particolare terreno è ricco di argilla con galestro, alberese e arenaria e permette la concentrazione di tutte le componenti nobili dell’uva, fondamentali per le caratteristiche di grande struttura, eleganza, equilibrio e persistenza, volute per questo vino. La raccolta è effettuata a mano in cassette, segue un’attenta selezione dei grappoli e degli acini su tavolo di cernita. La vinificazione è naturale, con lieviti autoctoni in vasche di cemento vetrificate. Vengono effettuati rimontaggi manuali frequenti ma delicati e la macerazione delle bucce si prolunga per oltre 18 giorni. Segue la fermentazione malo-lattica spontanea in legno, dove il vino matura in barrique di rovere francese, per un terzo nuove, per circa 18 mesi. Durante l’affinamento vengono effettuati batonnage costanti delle fecce fini per i primi 6 mesi.

Galatrona 2017	
Wine Appellation	- IGT Toscana rosso BIO. 100% merlot, Estate produced and bottled.
Vintage Report	- Late spring frost and a great summer drought reduced the yield to about 60% of the usual one. Although production was very limited, these seasonal conditions allowed good maturation and intriguing wine quality.
Harvest	- Last week of August.
Production	- 20000 bottles
Tasting Review (J. Suckling)	- Score 97 This is incredibly fresh for a 2017 with a well-executed, reductive edge; it opens with rosemary, thyme and tea leaves, before moving through blackcurrants, dark cherries, brambleberries, ash, tobacco and citrus. Dense, full-bodied and very chewy, this remains incredibly fine and elegant. Robust and enveloping tannins coat the mouth and mold the wild fruit into a sleek, pliable package. Finally, a string of refreshing acidity lifts the finish long and complex. Drink now, but better after 2026.

Galatrona 2016		First year: Certified Organic Wine
Wine Appellation	- DOC Valdarno di Sopra Merlot Vigna Galatrona BIO. 100% merlot, Estate produced and bottled.	
Vintage Report	- Very similar to 2015. A very favorable vintage. Cold wet winter, regular mild spring with rain showers and nice hot summer. We had ideal conditions for a healthy and balanced growth.	
Harvest	- First week of September.	
Production	- 30000 bottles	
Tasting Review (J. Suckling)	- Score 98 The aromas of dried flowers, stones, dark tea leaves, hot tile, and dark berries. Full-bodied, yet tight and linear. Wonderful drive and depth. An extremely long and focused finish. A great wine. Needs four or five years to come together. Try in 2022.	

Galatrona 2015	
Wine Appellation	- DOC Valdarno di Sopra Merlot Vigna Galatrona. 100% merlot, Estate produced and bottled.
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.
Production	- 25000 bottles
Tasting Review (J. Suckling)	- Score 99 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.



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Galatrona 2014

Wine Appellation	- DOC Valdarno di Sopra Merlot Vigna Galatrona. 100% merlot, Estate produced and bottled.
Vintage Report	- Mild year slightly wetter than normal. Our area hasn't had extreme or 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	- Second week of September.
Production	- 20000 bottles
Tasting Review (J. Suckling)	- Score 95 The polish and fine texture to this 2014 is impressive with blueberry, dark chocolate and light walnut aromas and flavors. Medium body, integrated tannins and a long, refined finish. Serious sense for the vintage.

Galatrona 2013

First year: DOC Valdarno di Sopra

Wine Appellation	- DOC Valdarno di Sopra Merlot Vigna Galatrona. 100% merlot, Estate produced and bottled.
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.
Production	- 20000 bottles
Tasting Review (J. Suckling)	- Score 98 The violets and blackberries show wonderfully on the nose here, yet this remains subtle and complete with hints of walnuts. Full body, ultra-fine and firm tannins and a beautiful fruit and mineral undertone. Tight and substantial. So layered. Another example of finesse and beauty here with this pure merlot. Better in 2018.

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 little rain showers in August which helped vines to complete the maturation cycle.
Harvest	- First days of September, like in the best regular years.
Production	- 15000 bottles
Tasting Review (J. Suckling)	- score 96 Very racy and refined with bright acidity and a blueberry and dark-chocolate character. Love the interplay of acidity and ripe fruit. Minerals and dark fruits, too. Very Pomerol. Pure merlot. Better in 2016 when it softens.

Galatrona 2011

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
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 26 th of August to maintain acidity and limit rise of sugar concentration.
Production	- 15000 bottles
Tasting Review (J. Suckling)	- score 99 This is a phenomenal pure merlot with blueberries, raspberries and hints of milk chocolate. Some nutmeg, too. Full body with very fine yet chewy tannins and a long, intense finish. Reminds me of the amazing 1998. Best ever from here. Needs four or five years of bottle age to soften

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 like you expect on very good vintages. Merlot grapes were picked from 6 th September.
Production	- 18000 bottles
Tasting Review (J. Suckling)	- score 95 Aromas of black olives, violets and fresh fruit follow through to a full body, with a dense palate of dark fruits and olives. Long and polished. Handmade wine. You sense it. Pure Merlot sensation. Try in 2014



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 31 st 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.
Production	- 18000 bottles
Tasting Review (J. Suckling)	- score 97 Amazing aromas of black truffles, crushed blackberries and dark chocolate. Dried flowers too. Full-bodied, with wonderful fruit that is layered and gorgeous. The finish is fruity, long and stylish. Give it three years to come together. Best after 2013

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 maintain perfect sanitary conditions. Weather conditions changed during the second half of September allowing very good ripening and favoring elegance over structure.
Harvest	- Begun 5 th of September, was a nice and long harvest as the good ripening allowed a nice slow pace picking.
Production	- 15000 bottles
Tasting Review (J. Suckling)	- score 95 This shows lots of smoky and meaty aromas with black olives and brown sugar. Balsamic too! It's full-bodied and velvety with a beautiful finish. Why wait?

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 29 th of August.
Production	- 15000 bottles
Tasting Review (J. Suckling)	- score 98 This has a great color, with fabulous aromas of crushed blackberry, violet, toasty oak and black olive. Full-bodied, with powerful, ripe tannins and amazing flavors of blueberry, dark chocolate and toast. Lasts for minutes on the palate. Reminds me of the 1989 Pétrus. A stunning Merlot.

Galatrona 2006

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



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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 9 th September, the great conditions allowed a slow paced harvest as happens in the best years.

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 20 th 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 2002

Wine Appellation	- IGT Toscana. 100% merlot, Estate produced and bottled.
Vintage Report	- Among the wettest vintages for Galatrona, climate conditions were not particularly favorable. Summer remained wet and rainy. Thankfully, the first weeks of September opened up allowing a good ripening and a sunny harvest.
Harvest	- Middle of September
Production	- 10000 bottles
Tasting Review (J. Suckling)	- score 90 Lots of toasted oak on the nose, with hints of coffee and red fruits. Medium-bodied, with fine tannins and a fresh, clean finish. Very pretty Merlot, but not its normal stellar quality. Best after 2006.

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 now selected from the most recently planted vines in the Galatrona vineyard.
Harvest	- Started in 6 th September
Production	- 11000 bottles
Tasting Review (J. Suckling)	- score 96 A perfectly formed bodybuilder. Gorgeous aromas of crushed flowers and ripe red fruits, have hints of minerals. Very perfumed. Full-bodied, with ultrafine tannins and a long, delicious finish. Very refined indeed. Builds and builds on the palate. Dense. Merlot. Best after 2007.

Galatrona 2000

Wine Appellation	- IGT Toscana. 100% merlot. Estate produced and bottled.
Vintage Report	- A hot dry summer with little rain allowed early full maturation.
Harvest	- anticipated to the 28 th of August due to the quick maturation of the grapes.
Production	- 6000 bottles
Tasting Review (J. Suckling)	- score 95 Textbook Merlot, with aromas of black olives, minerals and blueberries. Full-bodied, with big, velvety tannins and a long, long finish of ripe fruit, raspberries and dark chocolate. The real thing. Best after 2006.



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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 finish. This is really exciting stuff.

Galatrona 1998

Wine Appellation	- IGT Toscana. 100% merlot. Estate produced and bottled
Vintage Report	- A challenging vintage. Very rainy spring needed extra green management but did help growth in the younger vines, not yet in production. Summer's good average heat and sunshine helped grapes to reach maturation slightly later than usual but before rain could arrive.
Harvest	- Middle of September
Production	- 4500 bottles
Tasting Review (J. Suckling)	- score 100 An incredible achievement for the vintage. Black color. Amazing aromas of blackberries, cherries, green olives and currants, with hints of toasted oak. Full-bodied, with loads of velvety tannins and a long, long finish. Best from 2002 through 2008.

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 9 th of September quickly harvested before new rains arrived later in the month.
Production	- less than 1000 bottles
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



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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.

NOTE STAMPA

Luca Sanjust, terza generazione della famiglia Bazzocchi-Sanjust, dopo la conduzione pionieristica della madre Lucia, oggi è alla guida di Petrolo, realtà storica vinicola sulle ultime propaggini a Sud-Est dei monti del Chianti, che concentra la sua attività nella produzione di vini di pregio, olio extra vergine di oliva biologico IGP Toscano e sin dagli anni '80 ha un agriturismo in una splendida cornice rurale tipica Toscana. La tenuta si estende su 272 ettari a un'altezza compresa tra i 250 e i 500 metri s.l.m. Le proprietà di Petrolo sorgono nella Val d'Arno di Sopra, confinante con la zona Sud-Est del Chianti Classico, caratterizzata da un terreno con presenza di galestro, alberese e arenaria con argilla. La produzione vitivinicola aziendale sin dalla seconda metà degli anni '80 ha mirato esclusivamente a far nascere vini di carattere e di alto livello, fortemente legati al territorio grazie ai vitigni piantati in massima parte a Sangiovese, una parte a Merlot ed una piccola parcella a Cabernet Sauvignon e continua a farlo attraverso un attento processo di selezione delle uve, una bassa produttività per pianta e uno scrupoloso lavoro in cantina, dove la mano dell'uomo cerca di valorizzare il frutto della natura senza rovinarlo. I vini di punta di Petrolo sono: il Torrione, l'essenza di Petrolo, in prevalenza Sangiovese, il cru Galatrona, Merlot in purezza e icona dell'azienda, il cru Campo Lusso, Cabernet Sauvignon in purezza, proveniente da un piccolissimo vigneto impiantato sotto la Torre di Galatrona, e i crus di Bòggina: Bòggina C – Sangiovese in purezza, fermentato in vasche di cemento vetrificato e affinato in una botte vecchia di rovere francese da 40 Hl e in 2 botti di rovere francese semi-nuove da 7 Hl per circa 18-20 mesi; Bòggina A – Sangiovese in purezza fermentato ed affinato in anfore di terracotta da 5 Hl e da 3 Hl. Il vino fermenta sulle bucce per almeno 6 mesi e rimane poi in affinamento nelle stesse anfore di terracotta per altri 6 mesi. Bòggina B, primo vino bianco nella storia di Petrolo, 100% Trebbiano, fermentato ed affinato in barriques di rovere francese nuove. Luca Sanjust è anche Presidente di Val d'Arno di Sopra DOC, e Presidente di A.VI.TO. (Associazione vini toscani dop e igr).

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