



PETROLO

Galatrona 2016

Val d'Arno di Sopra DOC



ESTATE

Petrolo is the definition of a cult winery, with an owner and a story that have helped create its legendary status. Though virtually unknown even in the wine world, the Valdarno di Sopra denomination dates back to the days of the Medici family during the Renaissance, and the area has always been renowned for the winemaking potential of the tiny area of Tuscany near Chianti in which it is located. In the last fifteen years, Petrolo has established itself as one of Tuscany's, and Italy's, great wineries and is renowned above all for producing wines with a distinct regional identity.

WINE

Galatrona is Petrolo's most acclaimed wine, a Merlot cru made exclusively with grapes from the Galatrona-Feriale vineyard planted in various phases during the 1990s with low vigor Bordeaux clones. The unique microclimate allows the concentration of the noble components of the grapes that are fundamental for the great structure, elegance, balance, and persistence that has made Galatrona one of Italy's most coveted wines.

VINEYARD

Altitude: 820 ft - 1640 ft above sea level

Soil: Mostly loam soil, with variable rocky stratifications of schist, marl and sandstone

Farming: EU Organic Certification since 2016. Natural/sustainable farming since 2004. Dry farming, no tillage, total grassing with mulch management, no use of synthetic pesticides or fertilizers.

Grape Variety: 100% Merlot

WINEMAKING

Fermentation: Natural vinification with native yeasts. Vinification in concrete vats. Soft and frequent manual pumping over. Skin maceration over 18 days.

Aging: 18 months in French barriques, 1/3 in new oak. Spontaneous malolactic fermentation in wood. Constant batonnage of the fine less during the first 6 months of aging.

VINTAGE

2016 was very similar to 2015, another extremely favorable year for winegrowing. In line with typical Tuscan weather, winter was cold enough with abundant rain showers, followed by a regular spring, while summer on average was warmer than usual but not extreme, allowing the soil to keep its moisture. These conditions sustained healthy and balanced growth and extremely good grape ripening. Harvest started with Merlot during the first week of September, followed by Sangiovese during the second week of September over a period of approximately 14 days. Harvest ended in early October with Cabernet Sauvignon from Petrolo's highest altitude vineyard, Campo Lusso.



WINE SPECTATOR

"This is full of enticing blackberry, blueberry and plum flavors, with a spine of acidity, iron accents and beefy tannins. Long and well-proportioned, this needs time to integrate. Tobacco and spice hints detail the finish."