



PETROLO

## GALATRONA 2020



Galatrona is the “**Gran-Cru**” of Merlot of Petrolo, only made with the grapes from the vineyard of the same name planted between the end of the 80’s and half of the 90’s with low vigor bordeaux clones. The peculiar soil, rich in clay in combination with schist, marl and sandstones, allows the concentration of all the noble components of the grapes, fundamental for the great structure, elegance, balance and persistence wanted for this wine.

<b>Denomination:</b>	DOC VAL D’ARNO DI SOPRA MERLOT VIGNA GALATRONA - Estate produced and bottled
<b>Certification:</b>	Organic Wine
<b>Grapes:</b>	100% Merlot
<b>First Vintage:</b>	1994
<b>Harvest:</b>	1 <sup>st</sup> half of september, from 7/09 till 12/09
<b>Production:</b>	About 30.000
<b>Yield:</b>	About 700g per plant per plant. 3-4 tons/ha
<b>Vinification:</b>	Manual harvest in crates. Grapes selection with sorting table. Spontaneous fermentation with native yeasts in glazed concrete vats. Soft and frequent manual pumping over. Long macerations.
<b>Aging:</b>	Spontaneous malo-lactic fermentation in wood. Maturation for about 18 months in rigorously selected French oak tonneaux and barriques, new for about a third. Constant batonnage of the fine lees for the first few months.

**Vintage report:** After a rather mild winter, the initially warm spring brought abundant rains in May and rather cold temperatures for the period. At the beginning of summer, with the heat wave of the first half of June, the development of the vines was realigned to its usual course. The few storms in July were not of real concern and temperatures below average allowed a balanced growth. The grapes in August were washed by some rains but the hot temperatures allowed a very good ripening.

**Tasting notes:** Deep violet colour. To the nose, clear hints of blackbarries, plum, chocolate, fresh thyme and touches of licorice root. The mouthfeel is full body and balsamic, with velvety tannins with sapid and persistent closure. very balanced with finesse and beauty. – Luca Sanjust



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### LUCA GARDINI



*“Il “Grand-Cru” firmato Petrolo, dall’omonimo vigneto, 100% merlot. Da agricoltura biologica, vinificazione naturale, fermentazione malolattica spontanea, batonnage costanti e maturazione in barriques di rovere francese, nasce questo vino, intenso, elegante, di grande struttura ed equilibrio. Colore rosso rubino brillante. Al naso sentori netti di more di rovo, timo fresco e tocchi di radice di liquirizia con finale iodato. Palato ampio e balsamico con ritorni agrumati, chiusura sapida e persistente.” – Luca Gardini, GARDININOTES.COM  
17<sup>th</sup> May 2022*

### JAMES SUCKLING



*“Subtle yet intense aromas of black fruit and violets. Extremely perfumed. Crushed stones. Medium-bodied with ultra-fine tannins that give a mouthfeel of velvet that goes on for minutes. Refined and fresh. Al-dente fruit. From organically grown grapes. Better in three to four years.”- James Suckling, JAMESSUCKLING.COM  
June 2022*

### ROBERT PARKER – WINE ADVOCATE



*“The Petrolo 2020 Galatrona is a pure expression of organic Merlot and the estate's headline wine.. Despite the summer heat that became a challenge for winemakers in many corners of Tuscany, Galatrona shows terrific results in 2020. The vineyard is located in a cool and thickly forested position almost exactly between Florence, Arezzo and Siena. The vintage has a classic quality with a subtle bouquet that grows in intensity as the wine opens in the glass. Aromas of cherry, toasted almond and dried mint fuel a long and very elegant finish. The oak tannins are soft and sweet, and the wine boasts long-lasting flavors.” – Monica Lerner, WINE ADVOCATE  
30<sup>th</sup> June 2022*