



PETROLO



## GALATRONA 2022



Galatrona is the “Grand-Cru” of Merlot of Petrolino, 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
<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 overs.
<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.
<b>Parameters:</b>	Alc: 14.00 %vol; Tot Acid: 5.67 g/l; pH: 3.54

### JAMES SUCKLING



“The floral aromas are spellbinding, with aromas of violets, lilacs, orange peel, raspberries, rose petals, and some oranges. It’s medium- to fullbodied with crunchy and open-grain tannins that are creamy and caressing. It’s endless in the finish. Crunchy and energetic. A wine that is thoughtful and gives you such great pleasure. Such purity. It’s like eating perfectly ripened grape must. Pure merlot. Drinkable in many ways, but will come together beautifully. A new reference point for merlot in Italy. Drink after 2028.” – *James Suckling, JAMESSUCKLING.COM*

June 2024

### VINOUS



“The 2022 Galatrona, 100% Merlot, is another super-attractive wine from Petrolino. It offers lovely up-front appeal to match its easygoing personality. Blue/purplish fruit, licorice, lavender, spice and mocha meld together. The 2022 naturally does not have the structure or depth of the top years, but that simply was not possible in this vintage.” – *Antonio Galloni, VINOUS*

June 2024